

CHAI BANANA BREAD

I n g r e d i e n t s

- * 1 3/4 cups all purpose flour
- * 3/4 cup white sugar
- * 1 tablespoon baking powder
- * 1/2 teaspoon salt
- * 3/4 cup mashed bananas
- * 1/2 cup low fat cream cheese
- * 1/4 cup brewed chai tea
- * 2 eggs



D i r e c t i o n s

1. Preheat the oven to 350F/180C.
2. In a medium mixing bowl add together the flour, baking powder and salt.
3. In another medium mixing bowl mix the sugar, cream cheese and eggs. When light and fluffy add in the mashed bananas and Chai. Then slowly mix in the flour mixture.
4. Pour the mixture into a greased 9 x 5 inch loaf pan and bake in a 350F/180C oven for 1 hour.
5. Place the loaf pan on a rack too cool for 10 minutes and then take the loaf from the pan and allow to cool on the rack fully.

For More Recipes Visit: Banana-Bread.biz