

# GINGER BANANA BREAD

## I n g r e d i e n t s

- \* 2 1/4 cups of plain flour
- \* 1 cup brown sugar
- \* 1/2 cup melted butter
- \* 2 teaspoon baking powder
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1/2 cup plain yogurt
- \* 3 ripe mashed bananas
- \* 1 teaspoon cinnamon
- \* 1/2 teaspoon allspice
- \* 1-2 tablespoons of freshly grated ginger



## D i r e c t i o n s

1. Preheat the oven to 350F. Grease and flour a small loaf pan.
2. Mix the butter and brown sugar together and add the yogurt and mashed up bananas.
3. Sieve the flour into a separate mixing bowl and add baking powder, baking soda, salt, cinnamon, allspice and grated ginger.
4. Add the wet ingredients into the dry ingredients and mix well.
5. Bake in the oven at 350F for about 1 hour and test by putting a toothpick in the middle to check if it is cooked all the way through. The toothpick should come out clean.
6. Allow to cool in the loaf pan for 10-15 minutes then place on a cooling rack to cook fully.

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