

MOIST BANANA BREAD

I n g r e d i e n t s

- * 2 cups plain flour
- * 1 1/4 teaspoons baking soda
- * pinch of salt
- * 2 eggs (beaten)
- * 1/2 cup butter
- * 1/2 cup sugar
- * 2 cups of mashed overripe banana
- * 1/2 cup vanilla yogurt
- * 1 teaspoon vanilla

- * sliced banana (optional for topping)
- * 1/2 teaspoon cinnamon (optional for topping)
- * 1/2 teaspoon sugar (optional for topping)



D i r e c t i o n s

1. Preheat the oven to 350F. Grease and flour a loaf pan.
2. Cream together the butter and sugar. Add the eggs, vanilla, yoghurt and the mashed bananas and mix well.
3. Slowly stir in the flour, adding a little at a time. Then mix in the baking soda and salt, mixing thoroughly.
4. Pour the mixture into your prepared loaf pan. If the mixture is too stiff to pour you may want to add a little more yoghurt and mix well until you reach the desired consistency. Only mix in a little yoghurt at a time to avoid making the mixture too runny.
5. (Optional) Place banana slices on top of the mixture in the loaf pan and then sprinkle with cinnamon and sugar.
6. Bake in the centre of the oven at 350F for around 60 minutes. Oven times may vary, so check to see if the loaf is ready by inserting a knife or toothpick into the center of the loaf. It should come out completely clean when ready.
7. Allow to cool in the loaf pan for 10 minutes before placing on a wire rack to cool fully.

For More Recipes Visit: Banana-Bread.biz