

NUT LOVER'S BANANA BREAD

I n g r e d i e n t s

- * 2 cups plain flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon nutmeg
- * 3 mashed bananas
- * 1/2 cup white sugar
- * 1/2 cup brown sugar
- * 1/2 cup butter or margarine
- * 1/2 cup vanilla yoghurt
- * 2 eggs
- * 1 teaspoon vanilla
- * 1/4 cup oats
- * 1/4 cup chopped walnuts
- * 1/4 cup chopped macadamia nuts
- * 1/4 cup chopped pecans



D i r e c t i o n s

1. Preheat oven to 350F/180C. Lightly grease a loaf pan.
2. In a bowl mix together the flour, baking soda and nutmeg.
3. In another bowl cream together the white sugar, brown sugar and butter or margarine. Add the eggs, mashed banana, yoghurt and vanilla and mix well.
4. Slowly pour in the dry mix into the wet mix, stirring constantly. If the mix becomes too dry add a little more yoghurt.
5. Stir in the oats, walnuts, macadamia nuts and pecans.
6. Pour the mixture into your prepared loaf pan and sprinkle some nuts on top for an extra crunch.
7. Bake at 350F/180F for around 1 hour 20 minutes. Check the loaf is cooked by inserting a knife in the center of the loaf. It should come out completely clean once the loaf is ready.
8. Allow to cool in the loaf pan for about 10 minutes before gently removing from the pan and allowing to cool on a wire rack.

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