

# RHUBARB BANANA READ

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

- \* 2 cups all purpose flour
- \* 1 cup whole wheat flour
- \* 1/4 cup wheat germ
- \* 2 teaspoons baking soda
- \* 1 teaspoon baking powder
- \* 2 whole eggs
- \* 3 mashed bananas
- \* 1/4 cup milk
- \* 3/4 cup vegetable oil
- \* 1 1/4 cups brown sugar
- \* 2 teaspoons cinnamon
- \* 1/2 teaspoon allspice
- \* 1/4 teaspoon nutmeg
- \* 2 teaspoons vanilla
- \* 2 1/2 cups diced rhubarb



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

1. Preheat the oven to 350F. Lightly grease two 9x5x3 inch loaf pans.
2. Mix together the flours, wheat germ, baking soda, baking powder, cinnamon, allspice and nutmeg in a medium bowl.
3. In a large bowl mix together the mashed banana, eggs, milk, brown sugar, oil and vanilla until fluffy. Then add the flour mixture and mix well.
4. Stir in the diced rhubarb and walnuts. Divide the mixture between the two loaf pans.
5. Bake at 350F for about 50 minutes. Cooking time may vary so you should check by inserting a sharp knife or toothpick in the centre of each loaf. When the knife or toothpick comes out clean it should be ready.
6. Allow the loaves to cool in the loaf pans for about ten minutes. Then remove the loaves from the loaf pans and allow to cool fully on a wire rack.

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