

VEGAN BANANA BREAD

I n g r e d i e n t s

- * 1/2 cup brown sugar
- * 1/2 cup white sugar
- * 1/2 vegan margarine or butter
- * 3 ripe mashed bananas
- * 2 cups flour
- * 1/2 teaspoon baking soda
- * 1-2 apples, finely chopped
- * 1/4 cup soymilk mixed with 1 teaspoon apple cider vinegar
- * 1 teaspoon vanilla
- * 1 1/2 - 2 teaspoons cinnamon
- * 1/4 teaspoon allspice
- * 1/2 teaspoon salt



D i r e c t i o n s

1. Preheat the oven to 350 F.
2. Spray an 8 x 4 inch bread pan with some non-stick cooking spray.
3. In a small bowl, sift together flour, baking soda, salt and spices.
4. In another medium sized bowl cream together the butter and sugars. Add in the bananas, apples, soymilk mixtures and vanilla.
5. Add the dry ingredients to wet and mix well
6. Pour batter into pan and bake for 1 hr. and 10 min. - 1 1/2 hrs

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