

ZUCCHINI BANANA BREAD

I n g r e d i e n t s

- * 2 1/2 cups all-purpose flour
- * 1 cup whole wheat flour
- * 5 teaspoon baking powder
- * 1 cup brown sugar
- * 1/4 cup white sugar
- * 1/2 cup vegetable oil
- * 1 1/2 teaspoon salt
- * 3/4 cup vanilla yogurt
- * 2 eggs
- * 1 1/2 cup ripe mashed banana
- * 2 1/2 cups grated zucchini
- * 1 teaspoon vanilla extract
- * 1/4 cup chopped almonds
- * 1/2 cup raisins



D i r e c t i o n s

1. Preheat the oven to 350F/180C. Grease and flour a loaf pan.
2. Sieve the flours into a medium mixing bowl and add the baking powder and salt. Mix together well.
3. In another mixing bowl add the sugars, oil, eggs, yoghurt and vanilla. Mix together well and then add in the mashed banana and grated zucchini. Make sure everything is combined well.
4. Start adding the flour mixture into the other ingredients, mixing well. Add a little at a time and make sure everything mixes really well. When you have added all the flour mixture you should end up with a fairly wet mix. If the mixture is too dry add a teaspoon of water and mix until it is the correct consistency.
5. Add the chopped almonds and raisins into the mix and stir in well.
6. Place the mixture into a prepared loaf pan and place in the middle of the preheated oven. Bake for around 45 minutes or until a toothpick placed in the middle comes out clean.
7. Place the loaf pan on a cooling rack for 10-15 minutes and then carefully empty the loaf out of the pan onto the cooling rack to cool fully.

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