



King Arthur Flour Awesome Banana Bread

- 1 large eggs
- 1 cup sugar
- 1/3 cup vegetable oil
- 1 cup mashed ripe bananas (2 -3 bananas) 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon baking powder 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 2/3 cups King Arthur All-purpose or White Whole Wheat Flour 1 cup plain yogurt (low fat or fat free)
- 1 cup of any of the following: chopped nuts, dried fruit, chocolate chips, coconut (optional)

Preheat oven to 350°F. Grease and flour a 9 X 5-inch loaf pan.

In a medium-sized bowl, beat together eggs, sugar, and oil. Stir in mashed bananas and vanilla extract.

In a separate bowl, whisk together baking soda, baking powder, salt, cinnamon, nutmeg, and flour. Quickly add all the dry ingredients to the banana mixture. Stir in yogurt and nuts (or fruit or chocolate chips). Stir just until combined. Pour mixture into prepared pan.

Bake 1 hour. Cover loosely with foil if bread browns too quickly. Let bread rest for 10 minutes. Remove bread from pan and cool on a rack.

PS. If you want, you can use this recipe to make 12 muffins. Pour batter into muffin cups and bake 20 minutes.