

Small-Batch Banana Bread with Greek Yogurt

8 servings • Category: Baking • Generated by Nutrifax

Ingredients

- 2 medium (7" to 7-7/8" long) Bananas (raw)
- 80 g Yogurt (Greek, plain, nonfat)
- 190 g Flour (wheat, all-purpose, enriched, bleached)
- 1/2 cup Sugars (granulated)
- 1 large Egg (whole, raw, fresh)
- 57 g Butter (unsalted)
- 1 tsp Leavening agent (baking soda)
- 1 tsp Vanilla extract
- 1/2 tsp Spices (cinnamon, ground)
- 1/4 tsp Salt (table)

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5 inch loaf pan.
2. Mash the bananas in a large bowl until smooth. Stir in the melted butter, sugar, egg, Greek yogurt, and vanilla.
3. In a separate bowl, whisk together the flour, baking soda, cinnamon, and salt.
4. Fold the dry ingredients into the wet ingredients until just combined. Do not overmix.
5. Pour the batter into the prepared pan.
6. Bake for 50–55 minutes until a toothpick inserted in the centre comes out clean.
7. Cool in the pan for 10 minutes, then turn out onto a wire rack. Best served warm or at room temperature.