There is something precious about the sweet aroma of banana bread baking!

In our home we love eating this treat all times of day whether it is a breakfast or afternoon snack.

Gabe Puppy is barking in agreement as he is patiently waiting for our current loaf to come out of the oven!

Banana Bread

INGREDIENTS

· 3 ripe bananas
· 1 cup of sugar
· 1 ½ cup of brown sugar
· 1 large egg
· ½ cup of milk
· 1 individual container of Greek yogurt · 1 teaspoon vanilla
· 1 teaspoon ground cinnamon
· 1 teaspoon ground nutmeg
· 1 teaspoon of baking powder
· 1/2 teaspoon baking soda
· 1/2 teaspoon kosher salt
· 1 ½ cups all-purpose flour
· ½ cup of wheat flour

Curiously Curated Creations

Kristina Lucia

PREPARATION

1. Preheat oven to 350°F and grease two bread loaf pans. (If you wish for one loaf, please feel free to divide the measurements.)
2. Mash ripe bananas to a puree mixture and set aside. In a standing mixer, beat sugar and eggs till light and fully. Once fully mixed, add milk, yogurt, vanilla, and pureed bananas to the batter.
3. Combine all dry ingredients together and gradually add them to the batter. Feel free to add extra flour to the batter if you wish for it to be thicker.
4. Pour the batter evenly in each baking pan and set it in the oven.
5. Bake for 60 minutes or until done. (I personally like to test my loaf by sticking a butter knife in the center of the loaf. If it comes out clean, it is ready!)