

BANANA TEA PARTY BREAD

- 1 3/4 cup whole wheat flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/3 cup brown sugar

In a separate bowl, I mashed and combined

- 2 bananas
- 4 TBL canola oil
- 4 TBL plain yogurt
- 2 tsp vanilla extract

I didn't mash the bananas super well, and there was chunks of banana in the bread.. which we liked! Then combined the wet with the dry ingredients.

Pour batter into loaf pan 9X5. Sprinkle

- Dried, chopped banana chips
- Brown sugar

over the top! Crunchy and yummy topping for the bread.

Bake at 350 for 45-55 minutes (or until knife comes out clean)

