



# BANANA BREAD

A classic bread gets an added hint of vanilla from Danone yogurt and the added texture of pecans is a perfect addition.



**PREP TIME**  
20 minutes



**BAKE TIME**  
55 minutes



**YIELD**  
2 loaves  
(about 24 slices)

## DIRECTIONS

1. Preheat oven to 350°F (180°C). Grease and line two 9x5 inches (2 L) loaf pans; set aside.
2. In a large bowl, whisk together flour, sugar, baking powder and salt.
3. In another large bowl, whisk together bananas, eggs, vanilla yogurt. Stir flour mixture into banana mixture and add pecans until combined. Divide among loaf pans and smooth top.
4. Bake in center of oven for about 55 minutes or until tester inserted in center comes out clean. Let stand in pan on rack for 10 minutes before turning out and letting cool completely on rack.

Once loaf is cooled completely, it can be wrapped well and frozen in an airtight container for up to 2 weeks.

**TIP:** Banana bread can be served warm, use a serrated knife to slice carefully.

## INGREDIENTS

- 4 cups (1 L) all-purpose flour
- 1 cup (250 mL) granulated sugar
- ½ cup (125 mL) light brown sugar
- 2 tsp (10 mL) baking powder
- ¼ tsp (1 mL) salt
- 6 ripe bananas, mashed
- 4 large eggs
- ½ cup (125 mL) Danone Creamy Vanilla Yogurt
- ½ cup (125 mL) canola oil
- 1 cup (250 mL) pecan or walnut halves, toasted and coarsely chopped



## Per serving

(1 slice or 1/24 loaf/about 90 g)

240	calories
9 g	fat
1 g	saturated fat
0 g	trans fat
37 g	carbohydrates
2 g	fibre
18 g	sugars
5 g	protein
35 mg	cholesterol
60 mg	sodium
225 mg	potassium
40 mg	calcium
1.5 mg	iron



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