

Best Banana Bread

Ingredients

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup fat-free milk
- 1 cup mashed very ripe bananas (about 3 medium)
- 1/2 cup liquid egg substitute or 4 egg whites, lightly beaten
- 1/2 cup vegetable oil
- 2 cups all-purpose flour
- 1/4 cup sugar or heat-stable sugar substitute
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp baking soda
- 1/2 tsp salt (optional)
- 1/2 tsp ground nutmeg

How to make it

1. Heat oven to 350°F.
2. Lightly spray bottom only of 9 x 5-inch loaf pan with cooking spray.
3. In medium bowl, combine oats and milk; mix well.
4. Let stand 10 minutes.
5. Stir in mashed bananas, egg substitute and oil until blended.
6. In large separate bowl, combine flour, sweetener or sugar, baking powder, cinnamon, baking soda, salt and nutmeg; mix well.
7. Add oat and banana mixture to dry ingredients all at once; stir just until dry ingredients are moistened (do not over mix).
8. Pour batter into loaf pan.
9. Bake 55 to 65 minutes or until wooden pick inserted in center comes out clean.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	60 min	80 min	16

Made with



Quaker® Oats-Old Fashioned

10. Cool in pan on wire rack 10 minutes.
11. Remove from pan and let cool completely.
12. Store tightly wrapped.