

# Oat Flour Banana Bread

## Ingredients

- 2 cups Quaker® Oat Flour
- 4 bananas; over ripen, brown; medium, smashed
- 1/3 cup yogurt; greek, fat free; unsweetened (optional: if bananas are not ripe)
- 1 egg; whole, large
- 2 ½ tbsp butter, unsalted, softened
- 2 tbsp sugar, white
- 2 tbsp sugar, brown light
- 1 ¼ tsp baking soda
- 1 tsp vanilla extract
- 1/2 tsp baking powder

## How to make it

1. Pre-heat oven to 350°F and slightly grease or spray a 9x5 inch loaf pan.
2. Combine oat flour, baking soda, baking powder.
3. Cream together butter and sugar.
4. Slowly add egg then stir in smashed bananas and vanilla.
5. Slowly add dry ingredients.
6. Pour batter into loaf pan.
7. Bake for 40 min or until internal temperature reaches 200°F or toothpick comes out clean.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	8-10

## Made with



Quaker® Oat Flour