

ES'S MOIST STRAWBERRY GREEK YOGHURT BANANA BREAD WITH NUTS



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Ingredients

- 1 cup all-purpose flour
- 3/4 cup wholewheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup brown sugar in the raw
- 4 large over-ripe bananas (mashed, but keep some pieces in it. I prefer it not overly smooth). ****
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup Greek yogurt (I only had 0%, but you can use any % yogurt you have)
- 1 cup strawberries, halved
- 1/4 cup chopped pecan nuts

Topping:

- 1/2 cup blueberries, black berries and raspberries (combined)

1/4 cup chopped pecan nuts

Directions

Mix the flour, baking powder, baking soda and salt in a large bowl.

Add the strawberries, and just cover it with flour. DO NOT overmix.

Blend/mix brown sugar, bananas, eggs, vanilla extract and yogurt in another bowl.

Mix the dry ingredients into the wet ingredients and add the nuts.

Pour the mixture into a greased 9×5 inch loaf pan.

Add topping – decorate as you wish.

Bake in a preheated 350F/180C oven until golden brown

When a toothpick inserted into the center comes out clean, after ± 60 minutes, you will have the best 'banana' loaf ever.

****Tip: If you do not have over-ripe bananas, peel and nuke them for 30 seconds in the microwave, and they will be nice and soft to use.

Original recipe courtesy of: Closet Cooking

Modified, tried and tested by: Es Slabs