



Peanut Butter Banana Bread

INGREDIENTS

1 1/2 cups all-purpose flour
1 cup whole wheat flour
1 cup sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1/4 cup canola oil
1 large egg
1 cup mashed ripe bananas (2 to 3 medium)
3/4 cup creamy peanut butter
3/4 cup buttermilk

DIRECTIONS

1. Heat oven to 350°F. Grease a 9 x 5 x 3-inch loaf pan.
2. Combine flour, sugar, baking powder and salt in a medium bowl and set aside. In a large bowl combine oil, egg, banana, peanut butter. Add buttermilk and mix well. Add the flour mixture and beat at medium speed scraping sides and bottom of bowl. Mix just until blended. Pour into prepared pan.
3. Bake 60 to 65 minutes or until toothpick inserted in center comes out clean. (Cover top loosely with foil after 45 minutes to prevent over-browning.)
4. Cool 10 minutes in pan. Remove to cooling rack.

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