



Apricot Banana Bread

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8-10

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55 min

Apricot Banana Bread bakes 55-65 minutes into a beautiful loaf and tastes even better. This is a fruity version of a classic is moist and delightful for you to try. Serve this with breakfast, brunch or at a party, it will surely be a hit.

Ingredients

- 2 ½ cups all-purpose flour
- 1 cup [Quaker® Oats-Old Fashioned](#) (uncooked)
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2/3 cup finely chopped dried apricots
- 1/4 cup plus 2 tbsp unblanched sliced almonds
- 1 cup mashed ripe bananas
- 1/2 cup low-fat buttermilk
- 1/3 cup vegetable oil
- 1/3 cup packed light brown sugar
- 1/4 tsp almond extract
- 2 eggs

Cooking Instructions

1. Preheat oven to 350°F.
2. Spray bottom only of 9x5-inch loaf pan with nonstick cooking spray.
3. Coat bottom of pan with flour; tap out excess.
4. In large bowl, combine flour, oats, baking powder, baking soda and salt; mix well.
5. Add apricots and ¼ cup almonds; mix well.
6. In medium bowl, whisk together bananas, buttermilk, oil, brown sugar, eggs and extract until well blended.

7. Add to dry ingredients all at once.
8. Stir just until dry ingredients are evenly moistened. (Do not overmix)
9. Pour into pan.
10. Sprinkle with remaining 2 tablespoons almonds.
11. Bake 55 to 65 minutes or until golden brown and toothpick inserted in center comes out clean.
12. Cover 10 minutes in pan on wire rack.
13. Remove bread from pan.
14. Cool completely on rack.
15. Wrap covered bread tightly in aluminum foil and store up to 3 days at room temperature.
16. For longer storage, label and freeze.