



# Oat Flour Banana Bread

 **SERVINGS**

8-10

 **COOKING TIME**

40 min

Never throw away forgotten bananas again! This make ahead Oat Flour Banana Bread is the ideal sweet, all-season treat for the whole family. Just combine our new Quaker® Oat Flour with a touch of vanilla a dash of Greek yogurt and other common household ingredients to create a delicious coffee companion. You'll go bananas for this 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

## Cooking Instructions

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.