



PB & Banana Bread

Servings 12 | Prep time 10 mins. | Total time 1 hour 5 mins.

Equipment:

Loaf pan
Large bowl
Medium bowl

Utensils:

Fork or whisk
Toothpick
Measuring cups and spoons

Ingredients

Non-stick spray
2 eggs
3 large ripe bananas
1 1/2 cups low-fat milk
1/3 cup unsweetened applesauce
1 cup peanut butter
1 3/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt

Nutritional Information:

Calories 260
Total Fat 12g
Sodium 340mg
Total Carbs 30g
Protein 9g

Instructions

1. Before you begin, wash your hands, surfaces, and utensils.
2. Preheat oven to 350 degrees. Lightly grease or spray a loaf pan with non-stick spray.
3. In a large bowl, beat eggs. Add bananas to bowl and mash. Add milk, apple sauce, and peanut butter. Mix well.
4. In a separate bowl, combine flour, baking powder, and salt. Mix thoroughly.
5. Add dry ingredients to wet ingredients. Mix only enough to moisten all ingredients.
6. Pour into loaf pan (pan will be half-full). Bake for 55 minutes to 1 hour. Bread is fully baked when toothpick inserted in the center comes out clean.