

Master Mix Banana Bread

Yield: 1 loaf • Serving: 1/10 of loaf

2 cups MASTER MIX **or** WHOLE GRAIN

MASTER MIX

¼ teaspoon baking soda

½ cup sugar

2 eggs, beaten

1 cup mashed ripe banana (about 3 medium)

1. Preheat oven to 350°F. Lightly grease or spray with non-stick cooking spray a 9 inch x 5 inch loaf pan.
2. In a large bowl, stir together MASTER MIX, baking soda and sugar.
3. In a separate bowl, combine eggs and banana.
4. Stir wet ingredients into dry ingredients until blended.
5. Scoop batter into prepared loaf pan and bake for 40 to 50 minutes. Loaf will be golden.

Master Mix Banana Bread

PER SERVING: CALORIES 202 • FAT 6 G • PROTEIN 5 G • CARBOHYDRATE 34 G • FIBER 1 G

Whole Grain Master Mix Banana Bread

PER SERVING: CALORIES 215 • FAT 6 G • PROTEIN 6 G • CARBOHYDRATE 36 G • FIBER 2 G