

Greek Yoghurt Banana Bread

Equipment	Ingredients
Loaf pan	1 ½ cups all-purpose flour
Mixing bowls	1 ½ teaspoon baking soda
Measuring cups	½ teaspoon sea salt
Measuring spoons	2 large eggs, lightly beaten
Egg beater	1 cup mashed ripe bananas
Potato Masher	½ cup plain Greek yoghurt
Mixing spoon	¼ cup maple syrup
	¼ cup brown sugar

How TO MAKE IT:

- 1 Preheat the oven to 180oC, and lightly grease loaf pan.
- 2 In a large bowl, combine flour, baking soda and salt. Stir until well combined and set aside.
- 3 Lightly beat the eggs in a medium sized mixing bowl. Add mashed bananas, Greek yoghurt, maple syrup, and brown sugar. Stir until well combined.
- 4 Pour the wet ingredients into the dry ingredients and stir gently. Do not overmix.
- 5 Pour the batter into the loaf pan, spreading it out evenly, and bake for 35-40 minutes, or until a toothpick inserted into the middle comes out clean.
- 6 Remove from oven and let cool for about 10 minutes before transferring to a cooling rack to cool completely.

