

AWESOME BANANA BREAD

2 large eggs	1 teaspoon salt
1 cup sugar	1 teaspoon cinnamon
1/3 cup vegetable oil	1/2 teaspoon nutmeg
1 cup ripe mashed bananas (2-3 bananas)	2 2/3 cups King Arthur All-purpose
2 teaspoons vanilla extract	1 cup plain yogurt
1 teaspoon baking soda	1 cup of chopped walnuts
1 teaspoon baking powder	

Preheat oven to 350°F. Grease and flour a 9 x 5-inch loaf pan.

In a medium size bowl beat together eggs, sugar, and oil. Stir in mashed bananas. In a separate bowl, whisk together baking soda, baking powder, salt, cinnamon, nutmeg and flour. Quickly add all the dry ingredients to the banana mixture. Stir in yogurt and nuts. Stir just until combined. Pour mixture into prepared pan.

Bake 1 hour. Let bread rest for 10 minutes. Remove bread from pan and cool on a rack.