

BANANA WALNUT LOAF

Ingredients:

- ½ c. White Mountain Foods Bulgarian Yogurt
- 2/3 c. butter
- 1 1/3 c. rice syrup
- 1 tsp. baking soda
- 2 eggs or 4 egg whites or egg substitute
- 1 tsp. aluminum-free baking powder
- 1½ c. banana, mashed
- 1¾ c. unbleached white flour
- 1 c. whole wheat flour
- ½ tsp. salt
- 1 c. walnut pieces

Directions:

Whisk together the liquids in one bowl: butter (at room temperature), rice syrup (at room temperature), eggs and yogurt. In a separate bowl, mix the solids: flour, baking soda, baking powder and salt. Fold the liquid mixture into the solid mixture. Fold in banana and walnut pieces. Bake in pre-heated oven at 350° for 25 minutes or until fork comes out clean.