



Banana Oatmeal Bread

Serves: 12 | Serving Size: 1 slice

Ingredients Needed:

- 1/3 cup oil (canola or vegetable)
- 2 eggs
- 2/3 cup white sugar
- 1 cup all-purpose flour
- 1 cup quick-cooking oats
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup mashed bananas (~3 medium bananas)
- 1/4 cup chopped raisins or nuts (optional)

Directions:

1. Preheat oven to 350°F.
2. Grease or spray a 9"×5" loaf pan.
3. Beat the oil and eggs together with a mixer.

4. Add sugar and beat until fluffy. Set aside.
5. In a separate bowl, mix flour, oats, baking soda and salt.
6. Add flour mixture and mashed bananas to oil, sugar and egg mixture. Add raisins or nuts if you want. Stir until blended.
7. Pour mixture into lightly-greased loaf pan and cover with a piece of tinfoil. Bake for 50 to 60 minutes, or until a toothpick inserted near the center of the bread comes out clean.
8. Remove bread from the oven and let it cool for 5–10 minutes. Run a knife between the bread and the sides of the pan. Turn the pan upside down on a baking rack. Cool bread before slicing.