

# MOUNTAIN MAMA'S PERFECT BANANA BREAD

This is Ms. Shannon's go-to banana bread and it's been adjusted for high altitude. If you need to make adjustments, increase sugar by 2 tablespoons and baking soda to 1 teaspoon. This bread is best eaten from the oven slathered in cold butter!

## INGREDIENTS

- 1 cup all-purpose flour
- 2/3 cup whole wheat pastry flour (if you can't find pastry flour, [CLICK HERE](#) for ways that you can substitute for this ingredient!)
- 3/4 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 3/4 cup granulated sugar
- 2 eggs
- 1/2 cup vegetable oil
- 3–4 very ripe bananas, peeled & mashed
- 3 tablespoons whole fat Greek yogurt
- 1 teaspoon vanilla extract
- 1/2 cup toasted walnuts (optional)
- 1/2 cup chocolate chips (optional)
- 1/2 cup shredded coconut (optional)

1. Preheat oven to 350F degrees.
2. Butter a loaf pan and set aside.
3. In a medium bowl, sift together both flours, baking soda, cinnamon, and salt.
4. In a large bowl, beat sugar, eggs, and oil until light and fluffy. Stir in mashed bananas, vanilla, and Greek yogurt.
5. Fold in dry ingredients and nuts, chocolate chips, and/or coconut if using.
6. Pour batter into prepared loaf pan and bake about 45 minutes or until a toothpick inserted into center of bread comes out clean.
7. Remove from oven, let bread cool, and then dive in!!