

BANANA WALNUT LOAF

Ingredients:

½ cup White Mountain Foods Bulgarian Yogurt
2/3 cup butter
1 1/3 cup rice syrup
1 tsp. baking soda
2 eggs or 4 egg whites or egg substitute
1 tsp. baking powder
1½ cup banana, mashed
2¾ cup unbleached flour
½ tsp. salt
1 cup 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.