



COTTAGE CHEESE BANANA BREAD

March 20

World Flour Day

INGREDIENTS

- 2 Cups Enriched, All-Purpose Flour
- ¾ Teaspoon Baking Soda
- ½ Teaspoon Salt
- 4 Ripe Bananas
- ½ Cup Cottage Cheese
- 1 Cup Granulated Sugar
- 2 Eggs
- ⅓ Cup Oil
- 1 Teaspoon Vanilla

DIRECTIONS

1. Preheat oven to 350° and grease a standard loaf pan.
2. In a medium bowl, mix together flour, baking soda, and salt. Set aside.
3. In a large bowl, mash bananas then mix in the cottage cheese, eggs, oil, vanilla, and sugar.
4. Slowly add the dry ingredients to the wet, mixing until just combined.
5. Transfer batter to the prepared loaf pan and bake for 55-60 minutes, or until an inserted toothpick comes out clean.
6. Allow loaf to cool before slicing.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

12 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	1 Slice