



PEANUT BUTTER BANANA BREAKFAST LOAF

March 1

Peanut Butter Lovers Day

INGREDIENTS

- 1 Cup Mashed Banana (about 3 medium bananas)
- ½ Cup Sugar
- ½ Cup Brown Sugar
- ½ Cup Vegetable Oil
- ½ Cup Sour Cream
- ½ Cup Peanut Butter
- 2 Eggs
- 1 Teaspoon Vanilla
- 1½ Cups All-Purpose, Enriched Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt

DIRECTIONS

1. Preheat the oven to 350° and lightly grease a 9x5 loaf pan.
2. In a large bowl, add the bananas, granulated sugar, brown sugar, butter or oil, sour cream, peanut butter, eggs, and vanilla. Whisk until well-combined.
3. Add the flour, baking soda and salt and stir until just combined and no dry streaks remain. Don't over mix.
4. Spread the batter in the prepared pan and bake for 50-60 minutes until a toothpick inserted in the center comes out clean.
5. Let the bread cool for 10-15 minutes. Gently remove from pan to a cooling rack to cool completely.
6. Once cool, please slice the bread into 10 even slices.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

10 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices