Banana Bread

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| Prep: 30 mins | Bake: 1 hour | Oven: 350 F | Makes 1 loaf (16 servings) |

**Ingredients**:

* 1 1/2 cups all-purpose flour
* 1/2 cup oats (either steel cut, rolled, or old fashioned)
* 1 1/2 tsp baking powder
* 1/2 tsp baking soda
* 1 tsp ground cinnamon
* 1/2 tsp ground ginger
* 1/8 tsp nutmeg
* 1/8 tsp ground cloves
* 1/4 tsp salt
* 2 beaten eggs
* 1 1/2 cups mashed bananas (about 3 regular)
* 1 cup sugar
* 1/2 cup cooking oil or melted butter or margarine
* 1/4 cup chopped walnuts (optional)

**Streusel-Nut topping (optional)**

* 1/4 cup packed brown sugar
* 3 TBSP all purpose-flour
* 2 TBSP Butter (cut into mixture)
* 1/3 cup chopped walnuts

1. Grease bottom and sides of a bread pan, set aside. Combine flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves, and salt. Make a well in the center of the flour mixture; set aside.

1. In a medium bowl combine eggs, bananas, sugar, and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be slightly lumpy). Fold in nuts (optional). Spoon batter into prepared pan. If desired, sprinkle streusel Nut Topping over batter.

1. Bake in 350° F. oven for 55-60 minutes or until a wooden toothpick inserted near center comes out clean. If necessary, cover loosely with foil the last 15 minutes of baking to prevent overbrowning.

1. Cool in pan on a wire rack for 10 to 20 minutes before removing from the pan and placing on a cooling rack.