



Cinnamon Swirl Banana Bread

Ingredients:

BREAD:

- 250g flour
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 tsp cinnamon
- 100g brown sugar

- 60g butter
- 2 large eggs
- 3 ripe bananas
- 80g plain yogurt
- 1 tsp vanilla

SWIRL:

- 50g sugar
- 1 tsp cinnamon

GLAZE

- 60g powdered sugar
- 1 tbsp cream

Directions:

1. Preheat oven to 350
2. Spray a loaf pan
3. In a bowl, mix flour, baking soda, salt and cinnamon
4. In a separate bowl, beat brown sugar and butter
5. Add vanilla and slowly add dry ingredients
6. Spoon half the batter into the loaf pan
7. Sprinkle with cinnamon swirl

8. Top remaining batter
9. Bake for 45 minutes or until inserted toothpick is clean

Makes: 12 slices

Cals: 200

Fat: 3g

Carb: 38g

Fat: 5g