

# WHOLE WHEAT BANANA BERRY BREAD

## INGREDIENTS

- 2 C whole wheat flour
- 2 eggs, large, left to sit until room temperature
- 2 medium ripe bananas, mashed
- 1/3 C blueberries, whole
- 1/3 C strawberries, diced
- 1/3 C raspberries, diced
- 1/4 C plain fat free Greek yogurt
- 2 TBSP honey
- 1/4 C fat free or low fat milk
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 1/2 tsp vanilla extract



## INSTRUCTIONS

1. Preheat oven on bake to 350 F.
2. Line a 9 x 5 baking pan with aluminum foil and spray with a fine coat of non-stick spray.
3. In one bowl mix the flour, baking powder and soda and salt.
4. In the Bosch bowl with the whips, mix eggs and vanilla until frothy.
5. Add in Greek yogurt until smooth.
6. Add the honey and banana.
7. Begin adding in small amounts of flour, then milk, then more flour until you have put in all of both, ending with flour.
8. Mix until smooth then fold in each of the three berries.
9. Pour evenly into pan and bake for 40 – 50 minutes, or until golden brown and a toothpick inserted into the center comes out clean.
10. Cool and serve!