



¾ cup all-purpose flour

¾ cup whole-wheat flour

1 tsp baking powder

½ tsp salt

½ tsp baking soda

2 ripe bananas, mashed

¼ cup ground almonds

½ cup sugar

½ cup plain whole milk Greek yogurt

¼ cup canola oil

1. Preheat oven to 325°. Butter and flour loaf pan.
2. In a large bowl add flours, baking powder, salt and baking soda and stir with a whisk.
3. In a small bowl combine bananas, ground almonds, sugar, yogurt and canola oil.
4. Add banana mixture to flour mixture and stir until moist.
5. Spoon the batter into the loaf pan. Bake for approx. 1 hour and 15 minutes or until toothpick inserted in center comes out clean and top is golden brown.

