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## ***Hearty Whole Wheat & Sweet Banana Bread***

### Topping:

- 1/2 Banana, chopped
- 1/2 Cup rolled oats (not quick-cooking or instant)
- 1/4 Cup light brown sugar

### Bread:

- 1 Cup whole wheat flour
- 1 Cup all-purpose flour
- 1/2 Cup light brown sugar
- 2 Tsp. baking powder
- 1/4 Tsp. salt
- 2 Ripe medium bananas
- 2 Eggs, lightly beaten
- 1 Cup lowfat buttermilk
- 1 Tbsp. canola oil

- 1) Preheat oven to 375 degrees. Spray a 9x5x2 1/2 inch loaf pan with cooking spray. In small bowl, combine topping ingredients. Set aside.
- 2) In large bowl, whisk together flours, remaining sugar, baking powder and salt to combine. In another small bowl, mash bananas.
- 3) Mix in eggs, buttermilk and oil. Stir wet ingredients into dry ones, mixing just until combined. Pour batter into prepared pan. Sprinkle topping evenly over batter.
- 4) Bake until knife inserted into center of bread comes out clean, 45 to 50 minutes. Let loaf rest in pan 10 minutes.
- 5) Turn out onto baking rack and cool completely.
- 6) Serve or wrap in foil and use later.

Yield: 1 Loaf