

## BANANA-RAISIN WHOLE WHEAT BREAD

2 ½ cups Gold Medal® whole wheat flour

1 ½ cups mashed very ripe bananas – 3 to 4 medium sized

1 ¼ cups packed brown sugar

1 cup raisins

2/3 cup plain nonfat yogurt

½ cup fat-free cholesterol-free egg product or 2 eggs

1/3 cup vegetable oil

1 ½ teaspoons baking soda

1 teaspoon salt

1 teaspoon vanilla

### Preparation Steps:

- A. Move oven rack to lowest position. Heat oven to 350° F. Grease bottom of cast iron skillet
- B. Stir together all ingredients until blended. Pour into skillet.
- C. Bake \_\_\_\_\_ minutes or until toothpick inserted in center comes out clean.

High Altitude (3500-6500 ft): Heat oven to 375° F.