

# Greek Yogurt Banana Cranberry Bread by Lynn's Recipes

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Lynn demonstrates how to make a delicious Greek Yogurt Banana Cranberry Bread that is delicious for an after dinner treat with coffee or just a snack. This recipe is included in the Dannon Oikos Greek Yogurt Holiday e-Cookbook.

<http://www.oikosyogurt.com/greek-yogurt-recipes/blogger-recipes/lynn-mccowan/>

**Ingredients:**

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- 2 cups all purpose flour
- 1 cup sugar
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup butter, melted
- 2 large eggs
- 1- $\frac{1}{2}$  cups mashed bananas (about 3 large bananas)
- $\frac{1}{2}$  cup Dannon Oikos Plain Greek Nonfat Yogurt
- $\frac{1}{2}$  cup chopped walnuts
- $\frac{1}{2}$  cup dried cranberries, such as Craisins
- 1 teaspoon vanilla extract

Preheat oven to 350°. Spray a loaf pan with nonstick cooking spray and set aside. In a large bowl, mix all of the above ingredients, stirring well. Pour batter into prepared pan and bake for 55 minutes or until a cake tester or toothpick come out clean. Cool for 10 minutes in the pan on a wire rack. Remove from pan and cool completely on wire rack.

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