



# STRAWBERRY BANANA BREAD



SERVES:

8

PREP TIME:

10M

COOK TIME:

45M

VEGETARIAN

## INGREDIENTS:

¼ Cup + 2 Tbsp Crofter's Organic Premium Strawberry Banana Fruit Spread (Divided)

2 Cups Whole Wheat Flour

½ Cup Oat Flour

1 Tbsp Baking Powder

¼ Cup Demerara Sugar

½ Tsp Kosher Salt

2 Eggs

2 Tbsp Coconut Oil (Melted)

1 Cup Almond Milk

1 Tbsp Honey

1 Banana (Sliced)

## DIRECTIONS:

1. Preheat the oven to 375°F and line a 9"x13" loaf pan with parchment paper. Set aside.
2. In a large mixing bowl, combine the whole wheat flour, oat flour, baking powder, demerara sugar, and salt. Mix together until well combined. In a separate mixing bowl, combine the eggs, coconut oil, almond milk, honey, and ¼ cup Crofter's Organic Premium Strawberry Banana Fruit Spread. Whisk together until smooth.
3. Pour the wet ingredients over the dry ingredients. Using a spatula bring together the ingredients until a loose batter is formed. It's okay if there are some clumps still, be careful not to over mix.
4. Pour the batter into the prepared loaf pan and swirl in 2 tbsp Crofter's Organic Premium Strawberry Banana Fruit Spread on top using a knife or toothpick. Next, slice the banana lengthwise, remove the peel and gently press on top of the batter.
5. Place in the oven for 40-45 minutes or until golden brown. Once finished, remove from the oven and allow to cool on a wire rack before removing from the pan and slicing. Enjoy!