

# Tropical Blend Banana Bread



**2 cups all-purpose flour**  
**1 ½ tsp. baking powder**  
**½ tsp. baking soda**  
**½ tsp. salt**  
**2 eggs, slightly beaten**  
**1 cup sugar**  
**1 cup mashed ripe bananas (3 medium)**  
**½ cup butter or margarine, melted**  
**½ cup strawberry-banana or vanilla yogurt**  
**1 ½ tsp. vanilla**  
**½ cup chopped walnuts, pecans or macadamia nuts**  
**½ cup flaked coconut**



**Grease bottom and ½ inch up sides of 9x5x3 inch pan or two 7 ½ x 3 ½ x 2 inch pans; set aside. In a large mixing bowl, combine flour, baking powder, baking soda, and salt. Make a well in center of mixture, set aside.**

**In mixing bowl combine eggs, sugar, bananas, butter, yogurt, and vanilla. Add egg mixture all at once to flour mixture. Stir till just moistened (batter should be lumpy). Fold in nuts and coconut. Spoon batter into prepared pan(s).**

**Bake the banana bread in a 350 degree oven for 1 to 1 ¼ hours for one larger pan and for 40 to 45 minutes for two smaller pans, or till wooden toothpick inserted near center comes out clean (if necessary, cover loosely with foil the last 15 to 20 minutes of baking to prevent overbrowning).**

**Cool in pan on a wire rack for 10 minutes. Remove from pan. Cool completely on a wire rack. Wrap and store overnight before serving.**

**Compliments of the  
Ware Street Inn  
[www.warestreetinn.com](http://www.warestreetinn.com)**