

# **Banana Bread with a Twist**

Recipe Card

Integrated Marketing Services

**Servings: 32**

**Preparation Time: 20 minutes**

**Cook time: 50 minutes**

**2 cups flour**

**1/2 cup sugar substitute blend for baking**

**2 teaspoons baking powder**

**1/2 teaspoon baking soda**

**1/4 teaspoon salt**

**1 cup (2 to 5 medium) mshed bananas**

**1/2 cup butter, softened**

**3 tablespoons milk**

**2 egg slightly beaten**

**1 can (20 oz) crushed pineapple in juice, drained**

**1/2 cup raisins**

Preheat the oven to 350 degrees.

Grease the bottom and 1/4-inch up the sides of two 8x4x2-inch loaf pans.

In a large mixing bowl, combine the flour, sugar substitute, baking powder, baking soda and salt.

Add the bananas, butter and milk.

Using an electric mixer, beat on low speed just until combined.

Add the eggs. Beat just until combined.

Stir in the pineapple and raisins.

Spoon the batter into the loaf pans.

Bake for 50 minutes or until a wooden toothpick inserted near the centers comes out clean.

Remove the pans from the oven. Let cool on a wire rack for 10 minutes.

Remove the loaves from the pans.

Let cool completely on a wire rack before slicing.

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Per Serving (excluding unknown items): 66 Calories; 3g Fat (40.2% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 97mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.