

STRAWBERRY BANANA BREAD



INGREDIENTS

- 3/4 cup all-purpose flour
- 3/4 cup white whole-wheat flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp kosher salt
- 4 ounces reduced-fat cream cheese, softened
- 3 Tbsp canola or avocado oil
- 1/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1/2 tsp vanilla extract
- 1 cup mashed ripe banana (about 2 bananas)
- 3/4 cup chopped fresh strawberries

DIRECTIONS

1. Preheat oven to 350°F. Lightly coat 8.5 x 4.5-in loaf pan with cook spray.
2. In a medium bowl, whisk together both flours, baking powder, baking soda, and salt. Set aside.
3. In a stand mixer with the paddle attachment, beat cream cheese, butter and oil on medium until creamy. Beat in sugar until light and fluffy. Beat in egg and vanilla.
4. On low, gradually add flour mixture alternately with banana. Fold in berries and spoon batter into pan.
5. Bake 65-75 minutes, until a skewer inserted comes out clean.
6. Cool in pan on a wire rack for 15 minutes, then remove and cool completely, about 1 1/2 hours.



Serves: 10

Serving Size: 1 (3/4-inch) slice

Calories: 256

Recipe courtesy of eatingwell.com