

cranberry banana loaf

1 cup mashed very ripe banana

3/4 cup sugar (or 1/2 if you prefer)

1/4 cup vegetable oil

1/2 cup sour cream or yoghurt

2 eggs

1 tsp vanilla



mix these ingredients together well with a fork or wooden spoon then add all at once...

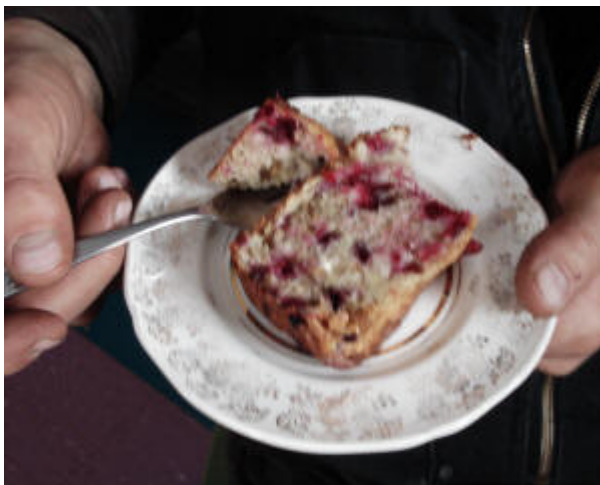
1 1/2 cups flour

1 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 cup cranberries



mix the dry stuff and berries in quickly and gently. do not over mix. sometimes i still see a bit of flour that looks unmixed, don't worry too much unless its a big clump. little ones will likely disappear. over mixing makes the loaf very tough! bake at 350 for 35 minutes and then lower the temperature to 300 for another 10-20 minutes. it should be brown on top, and not jiggle in the middle. use a cake tester, toothpick etc, to check the center. the dough should not stick to the tester when its done! let it cool for a few minutes in the pan before you loosen the edges and remove it.