



Cranberry Banana Oat Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

A fun twist on banana bread The cranberries add a sweet and tart flavor that really kicks up the flavor of this bread Super moist and super flavorful its a great addition to brunch If you like more of a buttery taste try brushing the top of the baked loaf with a pastry brush and a little bit of melted butter

Ingredients

— - 1 ¼ cups all-purpose flour - 1 cup quick cooking oats - 1 tablespoon baking powder - ½ teaspoon salt - 2 large eggs - 1 ¼ cups mashed ripe bananas - 2 tablespoons sour cream - ? cup melted butter - ½ cup white sugar - ¾ cup dried cranberries - ½ teaspoon lemon juice

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 1/2 x 8 1/2-inch loaf pan with butter. Whisk the flour
2. oats
3. baking powder
4. and salt together in a bowl; set aside. Whisk the eggs in a mixing bowl until smooth. Beat in the bananas
5. sour cream
6. and melted butter. Add the sugar
7. cranberries
8. and lemon juice; beat until evenly blended. Fold into the oat mixture until no dry lumps remain. Pour into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
9. 45 to 50 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.