

## Banana Bread

**PointsPlus per serving 3**

Preparation Time: 15 minutes  
Cooking Time: 55-60 minutes

**Yield/Serves: 24 slices (2 loaves)**

### INGREDIENTS

2½ cup(s) all-purpose flour  
1½ tsp baking soda  
½ tsp table salt  
1 cup(s) unpacked light brown sugar  
4 Tbsp butter, softened  
4 large egg white(s)  
5 medium banana(s), mashed  
½ cup Motts original apple sauce  
1 tsp vanilla extract  
PAM Cooking Spray

### INSTRUCTIONS

Preheat oven to 325 degrees.  
Grease two 9x5 loaf pans with Pam spray.  
Mix flour, baking soda and salt in a medium bowl, and set aside.  
In a large bowl, cream sugar and butter with a mixer.  
Add egg whites, bananas, apple sauce and vanilla extract and mix on medium speed, scraping the bowl sides as needed.  
Add flour mixture, and mix at low speed, just until combined.  
Pour batter into pans.  
Bake on center rack of oven for 55-60 minutes, or until a toothpick inserted in the center comes out clean.  
Cool pans for at least 20 minutes on a cooling rack, then turn out loaves.  
Let cool to room temperature before slicing.