



Mango Tango Banana Bread

2 ½ c. flour
¾ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
¾ c. butter (1 ½ sticks)
1 c. firmly packed brown sugar
½ c. sugar
1 ½ tsp. vanilla
3 large eggs
1 Tbsp. lemon zest
1 1/3 c. mashed ripe banana (about 3 large)
3 Tbsp. plain yogurt
¾ c. frozen passion fruit, mango, apple concentrate
1 c. heaping Nature's Indulgence Mango Tango Granola
¾ c. macadamia nuts chopped. (Optional)

Preheat Oven to 350 degrees.

Into a bowl sift together the flour, baking powder, baking soda, and the salt. Mix together thoroughly. In a large bowl cream together the butter and sugars until light and fluffy. Add the vanilla, the eggs (one at a time), zest, banana, yogurt, and fruit juice concentrate. Add flour mixture and stir until just combine. Stir in the Mango Tango Granola and nuts if desired. Divide among 5 buttered and floured 5 ¾" X 3 ¼" loaf pans and bake on the middle rack of the oven for 35 – 40 minutes, or until a tester comes out clean. Remove bread from the pans and let cool right sides up on a rack.