



Cranberry Banana Zucchini Bread

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Ingredients:

1 large egg
1/2 cup light brown sugar, packed
1/3 cup canola or vegetable oil
1/4 cup granulated sugar
1/4 cup sour cream
1 teaspoon vanilla extract
1-1/2 cups all purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt, or to taste
1 cup mashed ripe bananas (from about 2

medium/large bananas)

1 cup coarsely grated zucchini, laid loosely in cup and not packed (don't wring out)

1/2 cup dried cranberries

1/2 cup chopped pecans

Preheat oven to 350F. Spray 1 4" x 8" loaf pan with floured cooking spray, or grease and flour the pan; set aside.

Soak cranberries in a bowl of water. Set aside.

To a large bowl, add the first six ingredients, whisking to combine.

Sift flour, baking powder, baking soda, and salt. Add to bowl, stirring to combine.

Drain cranberries. Stir together the bananas, zucchini, cranberries, and pecans. Stir to combine with other ingredients.

Pour batter into loaf pan. Bake 1 hr. or until top spring back.

Allow to cool before slicing and serving.