

## **Almond Joy Banana Bread**

*Based on the recipe by From the Little Yellow Kitchen*

### **Ingredients**

2 cups flour  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup sugar  
1/4 cup butter, softened  
2 eggs  
1 1/2 cups ripe bananas, mashed (about 3 bananas)  
1/3 cup plain or vanilla yogurt  
1 teaspoon vanilla extract  
1/2 cup milk chocolate chips  
1/2 cup sliced almonds  
1/2 cup shredded coconut

In a medium bowl, whisk together flour, baking soda and salt. Set aside.

In a large mixing bowl (or the bowl of a stand mixer), cream together sugar and butter, scraping sides of bowl as needed. Add eggs, one at a time, and beat until combined. Add banana, yogurt and vanilla, beating until incorporated.

Gradually add flour mixture, mixing until incorporated and no visible flour remains.

Fold in chocolate, almonds and coconut.

Pour batter into a greased loaf pan (I used a 9 x 5 inch pan).

Bake at 350 degrees F for 1 hour.

Remove from oven and cool for 10 minutes in pan before turning out onto a wire rack to cool completely.

Makes 1 loaf.

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