

Strawberry Mango Banana Bread



Ingredients:

2 cups	All-purpose flour
1 teaspoon	Baking powder
1 teaspoon	Baking soda
1 teaspoon	Salt
1 cup	Granulated sugar
2	Eggs, large
4	Bananas, over-ripe and mashed
½ cup	Vegetable oil
3 tablespoons	Strawberry Mango Jam
1 teaspoon	Vanilla extract
One package	Freeze-dried strawberries .53 oz (15 g) package – finely crushed (We got ours at Dollar General)

Directions:

Butter and flour a 9x5 bread loaf pan and set aside. Preheat oven to 350 degrees F.

In a large bowl, mash the bananas and mix in granulated sugar, eggs, oil and vanilla. Stir in flour, baking powder, baking soda and salt. Add Strawberry Mango jam and the crushed freeze-dried strawberries until well mixed.

Pour batter into the prepared pan. Bake about 1 hour.

