



## INGREDIENTS

- 1¾ c all-purpose flour
- ¾ c granulated sugar
- 1¼ tsp baking powder
- ½ tsp baking soda
- ½ c chopped walnuts
- ¾ tsp salt
- 2 large eggs
- 2 medium bananas, mashed
- ⅓ c melted butter or margarine
- ¼ c Yuengling® Summer Wheat

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## *Yuengling* SUMMER WHEAT BANANA BREAD

### DIRECTIONS

1. Position the rack in the center of the oven and preheat to 350°. Lightly grease and flour a 9¼ x 5¼ x 2¾-inch pan.

2. In a large bowl blend together the flour, sugar, baking powder, baking soda, walnuts, and salt. In a medium bowl, beat the eggs until foamy before beating in the bananas, butter and Yuengling® Summer Wheat. Combine the two mixtures, blending until the two ingredients are moistened.

3. Scrape the batter into the prepared pan and bake for 55 to 60 minutes, or until toothpick inserted into the center of the bread comes out clean and the top is golden. Remove from the oven and cool in the pan on a wire rack for 5 to 10 minutes before removing the loaf from the pan.

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