



OVEN ROASTED YUKON GOLD POTATOES WITH BEETS IN GARLIC-LEMON-THYME DRESSING

Ingredients (makes 3 small loaves)

- 2 cups unbleached all-purpose flour
- 4 very ripe bananas, mashed well (about 2 cups mashed)
- 3/4 cup sugar
- 3/4 cups coarsely chopped walnuts
- 1/3 cup vanilla yogurt
- 2 large eggs, lightly beaten
- 6 tbsp unsalted butter, melted
- 1 tsp vanilla extract
- 1/2 tsp salt
- 3/4 tsp baking soda

Preparation

1. Preheat oven to 375°F. Line each small loaf pan with parchment paper, one strip lengthwise and another crosswise. If you use one big loaf pan, adjust the baking time accordingly.
2. In a large bowl, mix all dry ingredients together and set aside.
3. In a medium bowl, mix the mashed bananas, yogurt, eggs, butter, and vanilla extract.
4. Fold the banana mixture into the bowl of dry ingredients until just combined. The resulting batter would be thick. Pour into the parchment lined loaf pans.
5. Bake for 45 to 50 minutes if using small loaf pans, and begin to monitor doneness at 40 minutes. For larger pans, time may vary from 50 to 60 minutes. It's done when the top is golden brown and a toothpick comes out clean when inserted in the middle.
6. Place the pans on a wire rack and let it cool for 10 minutes before sliding the bread out of the pan. Serve immediately or wait to cool before enjoying.

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