



**Instructions:**

Cream the butter and sugar  
Add the bananas, milk, eggs, flour and baking powder folding in cranberries while there is still unmixed flour to coat them a bit so they don't sink to bottom during baking.  
Put into a lightly greased bread pan.  
Bake at 350 degrees for 70 minutes

*Eazy Peazy Gal™*

**Cranberry Banana Bread**

A Healthy Alternative Low Sugar & Low Fat

**Ingredients:**

- ½ cup salted butter
- 1 cup sugar
- 1 cup mashed ripe bananas
- ¼ cup milk
- 2 eggs
- 2 cups flour
- 2 tsp baking powder
- 1 ½ cups whole cranberries  
(fresh or frozen)
- ½ cup walnuts or pecans (optional)

*Eazy Peazy Gal™* says  
*"Remember...less time in the kitchen  
means more time in the sewing room."*

**Eazy Peazy Quilts®**

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