Banana Bread

½ cup flour

¼ cup brown sugar

½ teaspoon baking soda

⅛ teaspoon salt

1 small ripe banana, peeled and mashed

1 large egg, room temperature

1 tablespoon unsalted butter, melted and cooled

1 tablespoon yogurt, greek vanilla

½ teaspoon vanilla extract

¼ teaspoon cinnamon

Preheat oven to 350 degrees. Grease 8 inch square pan or loaf pan.

Whisk flour, sugar, baking soda and salt together in medium bowl. In separate bowl whisk banana, egg, melted butter, yogurt and vanilla together until smooth. Gently fold banana mixture into flour with rubber spatula, just until combined. Don't overmix.

Transfer batter into prepared pan.

Bake 15-20 minutes until golden brown and toothpick inserted comes out clean.