

## **Cranberry Banana Bread with Cream Cheese Filling**

3	C	flour (use all or part whole wheat pastry flour)
2	tsp	cinnamon
2	tsp	ground ginger
3 1/2	tsp	baking powder
1	tsp	salt
2	T	canola oil
1	C	sugar
1		egg
1	C	mashed banana (about 2 medium)
3/4	C	milk
12	oz.	fresh cranberries (1 bag)
8	oz.	cream cheese (optional)

Sift together flour, baking powder, spices and salt. Set aside. Pick through cranberries, discarding any damaged fruit. Rinse well and drain.

Cream together oil and sugar. Add egg and beat well. Beat in bananas and milk. Gradually add dry ingredients, mixing just until moistened. Stir in cranberries.

If making with cream cheese center, unwrap cream cheese and cut into 4 lengthwise slices. Grease bundt cake pan or spray with vegetable spray. Fill the pan with about half the batter. Lay cream cheese slices on top of batter to form a ring in center of batter. Press in gently. Top with remaining batter.

Bake at 350 degrees about 50 minutes, or until bread tests done. Cool 10 minutes, then remove from pan.

Variations:

- Use 1 C raisins and 1 C chopped walnuts instead of cranberries
- Used canned pumpkin instead of mashed banana; berries, nuts or raisins optional
- Bake in a 9X5 loaf pan for 1 hour 10 minutes
- Bake as muffins, 20 to 25 minutes
- Make muffins with cream cheese filling; cube the cream cheese, fill muffin cups half full, press a cube of cream cheese in center, cover with more batter and bake
- Reduce sugar to 2/3 C, add 1/4 C more flour
- Substitute 1 heaping cup oat bran or rolled oats for 1 C of the flour

Adapted from a recipe in Farm Journal Country Fair Cookbook (1975)