

Banana Snacking Cake

Ingredients

- 6.75 ounces all-purpose flour (about 1 1/2 cups)
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup plain low-fat yogurt
- 3/4 cup mashed ripe banana (about 1 medium)
- 1/4 cup canola oil
- 1 teaspoon vanilla extract
- 1 large egg, lightly beaten
- Cooking spray

Preparation

Preheat oven to 375°.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and the next 5 ingredients (through salt) in a large bowl; stir with a whisk. Make a well in center of flour mixture.

Combine yogurt, banana, oil, vanilla, and egg in a small bowl; stir until well blended. Add yogurt mixture to the flour mixture in large bowl, stirring just until moist.

Pour the batter into a 9-inch square metal baking pan coated with cooking spray. Bake at 375° for 20 minutes or until a wooden pick inserted in the center comes out clean. Cool cake in the pan 10 minutes on wire rack; remove from pan. Cool completely on wire rack.