

Ingredients

- Cooking spray
- 1 1/4 cups unbleached all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 3 very ripe medium bananas, mashed (about 1 1/4 cups)
- 3/4 cup sugar
- 1/2 cup plain unsweetened almond milk
- 1/2 cup canola oil
- 1 teaspoon pure vanilla extract

Directions

Preheat the oven to 350 degrees F. Prepare the pan (coat with butter and sprinkle with flour. Roll flour around in pan until well coated and tap out any extra).

Whisk the flour, baking soda and salt together in a medium bowl. Whisk the bananas, sugar, yogurt, oil and vanilla together in another medium bowl. Gently fold the wet ingredients into the dry ingredients with a rubber spatula until the batter just comes together (it's OK if there are lumps). Transfer the batter to the prepared loaf pan and bake until a tester inserted in the center comes out clean, 55 to 60 minutes; if browning too quickly tent with foil. Cool the loaf in the pan on a wire rack for 30 minutes.

Store up to 5 days in an air tight container, or freeze leftovers for a quick reheat in the future

