

## **(Mostly) Whole Wheat Blackberry Banana Bread**

**1 cup whole wheat flour**

**½ cup unbleached all-purpose flour**

**1 ½ tsp baking powder**

**¼ tsp baking soda**

**¼ tsp cinnamon**

**1 egg**

**3 medium ripe bananas, mashed**

**¼ cup sugar**

**¼ cup oil**

**1 tsp lemon zest**

**1 cup fresh or frozen blackberries or marionberries**

**Mix dry ingredients in a medium bowl and set aside**

**In a small mixing bowl, mash the bananas and mix in the egg, sugar, oil and zest**

**Add wet ingredients to dry ingredients and mix just till moistened. fold in berries**

**Pour into a greased 8"x4" loaf pan (sprinkle the top with oats for fun)**

**Bake at 350' for 55 minutes**