Apple Banana Bread

Ingredients

1 ¼ cups presifted all-purpose flour
2 tsp baking powder
½ tsp baking soda
2-3 ripe bananas (to make 1 cup mashed)
½ cup brown sugar
⅓ cup vegetable oil
2 large eggs
1 medium-size apple

Directions

1. Preheat the oven to 350 degrees. Grease and flour an 8-inch by 4-inch loaf pan.
2. In a large mixing bowl, combine the flour, baking powder, and baking soda. Make a well in the center.
3. In a medium-size bowl, mash the bananas. Beat in the sugar, oil, and eggs. Pour into the center of the dry ingredients and stir until just combined.
4. Peel, core, and dice the apple. Fold into the batter.
5. Turn into the prepared loaf pan and bake for about 1 hour, or until a skewer inserted in the center comes out clean. Cool in the pan for 10 minutes. Remove and cool completely on a wire rack.