

# Gea Johnson's Strawberry Banana Loaf

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2 eggs

1/4 cup oil

1 cup sugar

1/2 cup mashed strawberries

1/2 cup mashed bananas

1 3/4 cups flour

1/2 cup rolled oats

2 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

Beat eggs until frothy, stir in cooking oil, sugar, strawberries and bananas. In a separate bowl, combine flour, rolled oats, baking powder, baking soda and salt. Stir to distribute evenly, then add to first bowl, stirring slightly just to moisten. Spoon into greased loaf pan. Bake in oven at 350 degrees for about an hour or until toothpick placed in center comes out clean. Let cool in the pan for about 10 minutes, then remove from the pan to cool on a rack.

**Make this cake ahead of time, wrap it well and let it stand for one day — it's even better!**

— Gea Johnson