**Cream Cheese Swirled Banana Bread**

**Ingredients**

**Banana Bread**

* 1 cup of very ripe mashed bananas (about 3 medium bananas)
* 1 large egg, lightly beaten
* ¼ cup coconut oil
* ¼ cup Greek yogurt
* ¼ cup sugar
* ½ packed dark brown sugar
* 2 teaspoons of vanilla extract
* 1 cup of flour
* ½ teaspoon of salt
* ½ teaspoon of baking powder
* ½ teaspoon of baking soda

**Cream Cheese Swirl**

* 8 ounces of **Challenge Cream Cheese**, softened
* 2 eggs, lightly beaten
* ½ cup of sugar
* 1 teaspoon of vanilla
* 5 tablespoon of flour

**Crunchy Cinnamon Topping**

* ¼ cup of large granule, natural raw cane sugar
* 1 teaspoon of cinnamon

**Directions**

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, combine banana, egg, coconut oil, yogurt, sugar, brown sugar, and vanilla.
3. In a small bowl, combine flour, salt, baking powder and baking soda. Stir flour mixture into banana mixture, stirring until well combined.
4. To make Cream Cheese Swirl, combine cream cheese and eggs in a small bowl. Stir in sugar, vanilla and flour until smooth and creamy.
5. To make Crunchy Topping, combine sugar and cinnamon.
6. To assemble, pour half of batter into a well-greased loaf pan.
7. Pour Cream Cheese Swirl batter on top, spreading lightly out to edges of pan.
8. Spoon the remaining banana batter on top of Cream Cheese Swirl. Spread out banana batter to cover cream cheese filling with a spatula.
9. Place in preheated oven for 40-45 minutes or until a toothpick can be inserted and comes out clean.
10. Let cool completely before slicing.

Creates 12 slices