Whole Grain Gingerbread
This whole grain sweet bread is a healthy holiday treat with a zesty pop of color.

Ingredients

- 1¼ cups whole wheat pastry flour
- 1½ teaspoon ground ginger
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup sugar
- ½ cup low-fat plain yogurt
- ¼ cup canola oil
- ½ cup molasses
- 1 egg, lightly beaten
- 1 cup vanilla Greek yogurt

Directions

1. Preheat oven to 350 degrees. Coat an 8x8 baking pan with cooking spray.
2. Combine flour, ginger, cinnamon, allspice, salt and baking soda in a small bowl.
3. In a large bowl, stir together sugar, yogurt, oil, molasses and egg. Add flour mixture to wet ingredients and stir well.
4. Pour into baking pan and bake for about 25 minutes, until bread springs back when tapped in the middle.
5. Cut into squares and serve with a dollop of vanilla Greek yogurt on top.