

Blueberry Banana Bread

Makes 1 loaf

1 large pan (23x13x7-cm)

- 113 g butter, softened
- 200 g granulated sugar
- 2 large eggs, beaten
- 3 ripe bananas, mashed
- 260 g flour
- 1 tsp baking soda
- ½ tsp salt
- 1½ C fresh blueberries tossed in 1 T of flour



1. Preheat oven to **190°C**. Spray a 23x13-x7cm loaf pan with nonstick spray. Set aside.
2. In a large bowl, using a stand mixer with paddle attachment, cream **butter** and **sugar** together until light and fluffy.
3. In a small bowl, beat **eggs** using a whisk.
4. Add eggs to sugar mixture and beat until combined.
5. Add mashed **bananas** and mix until combined.
6. Sift all dry ingredients: **flour**, **baking soda**, and **salt**.
7. Slowly add sifted dry ingredients to banana mixture and mix until flour is just combined. DO NOT OVERMIX
8. Fold in floured covered blueberries.
9. Pour batter into prepared loaf pans and **bake at 190°C** for **15 minutes**.
10. **Reduce heat to 180°C** and bake for an **additional 30 minutes** until edges are slightly brown or until toothpick inserted into center comes out clean.
11. Let cool completely before removing from loaf pans.