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*by ewfood*

# Blueberry Banana Bread

## Ingredients

6.5oz. all-purpose flour  
2 tsp. baking powder  
pinch of salt  
¼ tsp. baking soda  
2.7oz. salted butter  
4.7oz. white sugar  
2 eggs  
9 oz. mashed bananas  
4 oz. fresh blueberries

## Preparation

- 1 Preheat the oven to 180°C. Grease a medium loaf pan with butter
- 2 cream the sugar, butter and eggs until smooth
- 3 sift together the remaining dry ingredients and combine with the creamed mixture until smooth
- 4 stir in the banana and thereafter the blueberries so that the fruit is evenly distributed
- 5 pour the batter into the loaf pan and bake for 45 minutes
- 6 A toothpick inserted into the center should come out clean
- 7 Allow the cake to cool for 20 minutes, then remove from the loaf tin and allow to cool completely before serving

## Cooks Note

Prep Time: 15 min; Cook Time: 50 min; Makes 1 loaf

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