Posted on 17 September 2012

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