

Blueberry Banana Bread

- 1/2 cup butter at room temperature
- 2 1/2 cup blueberries, rinsed
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sugar
- 2 eggs
- 1 Tablespoon vanilla
- 2 ripe bananas



1. Preheat oven to 350°.
2. Rinse blueberries, gently pat dry and place in medium sized bowl.
3. Mash bananas in a small bowl.
4. Stir the flour, baking soda, baking powder and salt together in a small bowl, set aside.
5. Using a stand mixer or hand mixer, beat sugar and butter together until light and fluffy, about one to two minutes.
6. Add eggs, one at a time mixing in between each egg.
7. Add banana mash, mixing until combined.
8. Slowly add the flour mixture, mixing until just combined. Don't overmix.
9. Toss blueberries in a small amount of flour and gently stir into batter.
10. Pour the mixture into a prepared loaf pan. You can use parchment paper or cooking spray, whichever you like works here.
11. Bake 55-70 until nicely browned and the center bounces back easily. Cool on wire rack for 15 minutes then turn out onto rack to cool completely.
12. Cover any leftovers.