



Blueberry Banana Bread

Savannah · 28/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

55 mins

Description

This blueberry banana bread is delicious for breakfast brunch or an afternoon snack This recipe makes three mini loaves The bread is so flavorful you wont need butter

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup white sugar - ½ cup butter
- softened - 2 large eggs - 2 teaspoons vanilla extract - 2 ripe bananas
- mashed - 1 cup fresh blueberries

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease 3 mini loaf pans. Mix flour
2. baking soda
3. and salt together in a medium bowl. Beat sugar and butter with an electric mixer in a large bowl until light in color and fluffy. Dotdash Meredith Food Studios Add eggs
4. one at a time
5. mixing well after each addition. Stir in vanilla extract; beat in mashed bananas. Dotdash Meredith Food Studios Add flour mixture a little at a time
6. beating until just combined into a thick batter. Fold in blueberries until evenly distributed. Dotdash Meredith Food Studios Pour batter into the prepared loaf pans. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. 30 to 35 minutes. Cool in the pans for 10 minutes
8. then transfer loaves to cool completely on a wire rack. Dotdash Meredith Food Studios