



Banana Blueberry Bread

3 very ripe bananas – mashed
2 eggs
¾ cups buttermilk or plain milk
3 TBS oil
¾ cup sugar
2 ½ tsp. baking powder
1 tsp. salt
2 ½ cups flour
½ cup blueberries
Brown Sugar

- Preheat oven to 350 degrees. Prepare a bread loaf pan by buttering and flouring it.
- Mix the bananas, eggs, buttermilk, oil and sugar in a bowl. Whisk well.
- Add the dry ingredients and whisk for about a minute. Fold in the blueberries.
- Place the batter into the pan and sprinkle with some brown sugar.
- Bake for about 60 minutes – until a cake pin comes out clean.
- Remove from oven and cool down in the pan for about 15 minutes. Turn the bread loaf over on to a clean surface and finish cooling completely. You can also place the bread on a cooling rack.
- Serve as is or with butter. This is also excellent with cream cheese as a sandwich. Enjoy!