## **Blueberry Banana Bread**



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Recipe by: Laura Vitale

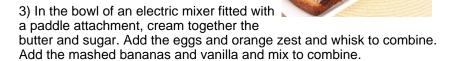
Serves 8 to 10

Prep Time: 10 minutes Cook Time: 1 hours 0 minutes

Ingredients

- \_\_2 cups All Purpose Flour \_\_3/4 cup Granulated Sugar
- \_\_\_1 Stick of Unsalted Butter at room temperature
- \_\_4 Ripe Bananas, lightly mashed
- 1/4 cup of Milk
- \_\_1 tsp Baking Powder
- \_\_1 tsp Baking Soda
- \_\_1 tsp Salt
- \_\_2 Eggs
- \_\_1/2 tsp Vanilla Extract
- \_\_1-1/2 cups of Fresh Blueberries
- \_\_Zest of 1 Orange

- 1) Preheat your oven to 350 degrees. Grease a 9 by 5 inch loaf pan and line the bottom with parchment paper.
- 2) In a bowl, mix together the flour, baking soda, baking powder and salt, set aside. In a large bowl, toss the blueberries with about 1/2 cup of the flour mixture, set them aside as well.



- 4) Add the dry ingredients and mix in while adding in the milk, mix until you have a smooth batter. Add in the blueberry mixture and mix it together long enough to incorporate everything but making sure the blueberries dont burst.
- 5) Pour batter into the prepared loaf pan and bake for about one hour or until fully cooked through. Allow it to cool before serving