

Banana Blueberry Bread Recipe



INGREDIENTS:

- ¾ Cup granulated Sugar
- ¼ cup brown sugar
- 8 Tablespoons butter (1 stick)
- 2 large eggs
- 3-4 ripe bananas
- 1 Tbsp Milk
- 1 tsp ground cinnamon
- 1 tsp vanilla
- 2 Cups all-purpose flour
- 1 tsp baking powder
- 1tsp baking soda
- 1 tsp salt
- 1 Bag of Frozen Blueberries or fresh

DIRECTIONS:

Preheat oven to 325°

Cream the sugars and butter in a large bowl. Add the eggs and beat well.

In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon.

In another bowl, mix together the flour, baking powder, baking soda, and salt

Add the banana mixture to the cream mixture. Add the vanilla and mix well.

Add the dry ingredients to the wet mixture and combine till mixed well. Fold in the blueberries

Pour the batter into 9" x 9" Pan. Bake 1hr & 10 minutes or until fully baked through.

ENJOY!!!