

Banana Blueberry Bread



Ingredients:

- 2-3 very ripe bananas
- 1/2 cup of blueberries
- 1/3 cup of melted butter
- 1/4 cup 2% milk
- 1 1/2 cups of all-purpose flour
- 3/4 cup sugar (decrease by 1/4 cup if you prefer a less sweeter taste)
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- a pinch of salt

Instructions:

1. Preheat the oven to 350 degrees and butter a loaf pan.
2. In a large bowl, mash the ripe bananas with a fork
3. Mix in the melted butter until everything is blended.
4. Add the flour, sugar, vanilla, salt, baking soda and egg and mix thoroughly until all the ingredients are incorporated.
5. Next, mix the milk into the batter until everything is blended.
6. Fold in the blueberries.
7. Next, pour the batter into the prepared loaf pan, smooth the batter and gently tap the pan on the counter to settle the ingredients.
8. Bake for 1 hour, or until a toothpick, when inserted comes out clean.
9. Finally, let the bread cool in the pan for about 10 minutes.
10. Enjoy!