



Banana Blueberry Loaf

Cooking/Baking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people get together to eat.

Serves: 8, Prep time: 00:20, Cook time: 01:00

Instructions

- Preheat the oven to 160C
- Grease and line your bread tin with baking parchment
- Weigh out all of the ingredients and throw together in a mixing bowl
- Hand beat all the ingredients with wooden spoon and beat the mixture until you have a relatively smooth consistency
- Once the mixture is looking ready, gently stir in the blueberries. A little tip I have learnt is to lightly coat the berries in flour before adding them to the mixture to stop them from sinking to the bottom of your cake (although I have found this to be fairly hit and miss)
- Spoon the mixture into the waiting bread tin and pop on to the middle shelf of the oven for around 1 hour
- When it's brown on top and smelling delicious, take out of the oven and poke with a metal skewer. When it comes out clean you're good to go!
- Leave to rest in the tin for 10 minutes or so before transferring to a wire rack to cool
- When the loaf is almost completely cool it will slice perfectly and hold its shape

Ingredients

- 225 grams Self-Raising Flour (8 oz)
- 100 grams Soft Butter (3.5 oz)
- 100 grams Brown Sugar (3.5 oz)
- 2 Eggs
- 3 Bananas
- 1 teaspoon Baking Powder
- 2 tablespoon Chocolate bar, milk
- 2 teaspoon Ground Cinnamon
- 1 cups Blueberries

Button