

## Banana and Blueberry Bread

**Serves:** 10

**Prep time:** 10 minutes

**Cook time:** 60 minutes



½ serve per portion

### Ingredients

1 cup plain flour

1 cup wholemeal plain flour

1 teaspoon baking soda

¼ teaspoon salt

½ cup olive-based margarine

2 eggs, beaten

2 cups overripe bananas, mashed (approx. 4-6 medium bananas)

1 cup frozen blueberries, defrosted



Discretionary Food

### Method

**PREHEAT** oven to 175°C. Line a loaf tin with baking paper.

**COMBINE** flour, baking soda and salt in a large bowl.

**CREAM** margarine in a separate bowl. Stir in eggs and mashed banana until well blended.

**FOLD** banana mixture and blueberries into flour mixture until just combined, making sure not to over stir.

**POUR** batter into loaf tin and bake in oven for 60 minutes or until a skewer comes out clean.

**COOL** in pan for 10 minutes and then turn onto a wire rack.

*Recipe courtesy of Gail Allom, Maleny Branch*