



BLUEBERRY BANANA BREAD

February 23

National Banana Bread Day

INGREDIENTS

- 2 Cups All-Purpose Flour
- 1 Teaspoon Baking Soda
- ½ Teaspoon Salt
- 1 Cup White Sugar
- ½ Cup Butter, Softened
- 2 Large Eggs
- 2 Teaspoons Vanilla Extract
- 2 Ripe Bananas, Mashed
- 1 Cup Blueberries

DIRECTIONS

1. Preheat the oven to 350 degrees. Grease a loaf pans.
2. Mix flour, baking soda, and salt together in a medium bowl.
3. Beat sugar and butter with an electric mixer in a large bowl until light in color and fluffy.
4. Add eggs, one at a time, mixing well after each addition. Stir in vanilla extract; beat in mashed bananas.
5. Add flour mixture a little at a time, beating until just combined into a thick batter. Fold in blueberries until evenly distributed.
6. Pour batter into the prepared loaf pan.
7. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes, then transfer loaves to cool completely on a wire rack.
8. Cut into 15 even slices.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

15 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices