

Banana Blueberry Bread

Ingredients for one 8x4.5" loaf:

- ➲ 1 3/4 cups flour
- ➲ 3/4 cup light brown sugar
- ➲ 2 tablespoons granulated sugar
- ➲ 6 overripe bananas
- ➲ 2 large eggs
- ➲ 1 stick unsalted butter, melted
- ➲ 2 teaspoons baking soda
- ➲ 2 teaspoons vanilla
- ➲ 1 teaspoon cinnamon
- ➲ 2 cups blueberries



Directions:

Preheat oven to 350. Spray an 8" x 4 1/2 " loaf with cooking spray.

In a mixing bowl, whisk together all dry ingredients.

Place 5 bananas in a large, microwaveable bowl or 6 cup measuring cup, cover with plastic and pierce Saran Wrap with a knife several times to create vent holes. Place covered bananas in microwave for 5 minutes. Remove and strain bananas with sieve collecting all juices (you will have about 1/2-3/4 of a cup). Allow bananas to strain for about 10 minutes.

Heat collected banana juice in a small saucepan until reduced to 1/4 cup. Add butter to melt, whisk in eggs, vanilla and mashed bananas and stir to combine.

Add wet ingredients to dry ingredients and stir just until combined. Fold in blueberries.

Pour batter into prepared pan. Slice one banana thinly lengthwise and place on top of bread. Bake for 50-55 minutes or until tester is inserted and comes out clean. Remove from oven and allow to cool for 5 minutes.

Invert bread on cooling rack and sprinkle with 2 tablespoons sugar. Allow to cool completely and slice.

*recipe adapted very closely from *Cooks Illustrated*