

Blueberry & Banana Bread



Serves 12

Prep 20 mins

Cooking 55 mins

Easy

Ingredients

85g Quaker Oats

220g plain flour

120g blueberries

3 tsp baking powder

1 tsp salt

3 tbsp melted butter

100g sugar

2 very ripe bananas

60ml milk

2 eggs beaten

1. Heat oven to 180°C/ Gas Mark 4.
2. Grease a loaf tin (9 x 5 x 3 inch) and line bottom with greaseproof paper.
3. Mix dry ingredients together in large bowl and add to eggs, milk, butter and mashed bananas.
4. Beat vigorously for 30 seconds.
5. Fold in blueberries.
6. Pour into tin and smooth the top.
7. Bake 55 mins until skewer inserted in the centre comes out clean.
8. Cool 10 minutes. Loosen sides of loaf pan, remove from pan to wire rack.
9. Cool completely, about 1 hr, before serving.