

Blueberry Banana Bread w/walnuts

adapted from [Mom on Timeout](#)

4 ripe bananas, mashed
1 cup fresh blueberries
1 1/4 cups flour
3/4 tsp baking soda
1 stick butter, softened
3/4 cup light brown sugar
1 egg
1 tsp vanilla
1/2 cup chopped walnuts



Pre-heat oven to 325

In a bowl cream together the butter and sugar. I use my Kitchen Aide mixer. Add the bananas, egg, and vanilla. Mix in the flour and baking soda slowly until incorporated. With a spatula mix in the blueberries.

You can make 1 large loaf of bread or 4 small loaves of bread. Spray your pan/pans with cooking spray and pour the mixture in.

For one loaf bake for 60 to 70 minutes or until a toothpick comes out clean. For the mini loaves bake for 30-40 minutes or until the toothpick comes out clean. Enjoy!

From Lacey at www.laceywithlove.blogspot.com