

# Bakers Banquet



## Banana Blueberry Loaf

### Ingredients

3 cups of all-purpose flour  
1 Tablespoon baking powder  
1/2 teaspoon kosher salt  
1/4 teaspoon nutmeg (if you have . . .)  
1/4 teaspoon cinnamon  
1/2 cup unsalted butter, melted  
1/2 cup brown sugar, packed  
1/2 cup granulated sugar  
2 large eggs, beaten  
2 teaspoons pure vanilla extract  
3/4 cup full fat sour cream or yogurt  
1 cup ripe bananas, mashed  
2 cups fresh or frozen blueberries - mixed with a scant 1/4 cup of flour  
2 tablespoons turbinado or granulated sugar - for the top

### Directions

Place the oven rack in the middle of your oven. Make sure there is not another oven rack right above it because this cake rises up with a large dome. Preheat oven to 350°F. Spray a 9 x 5 inch loaf pan with baking spray. Line with parchment paper with overlap on each side, creating a sling for easy removal.

In a large bowl mix together the flour, baking powder, salt, nutmeg, and cinnamon with a wooden spoon.

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In a separate large bowl whisk together the melted butter, granulated sugar, brown sugar, eggs, vanilla extract, sour cream, and mashed bananas.

Using a rubber spatula add the dry mixture to the wet mixture, mixing until just combined. Do not over-mix.

Fold in the blueberries mixed with the extra flour.

Fill the loaf pan with the batter. Sprinkle the top of the cake with the turbinado sugar.

Bake for 80 minutes, or until a skewer inserted into the center comes out clean or with a few crumbs clinging to it.

Cool cake on a metal cooling rack for at least 15 minutes before lifting it out of the pan. You may need to run a knife along the two ends to loosen it from the pan. Use the ends of the parchment paper to lift it out.