**Blueberry Banana Bread**

**Ingredients**

130g self-raising flour

20g plain flour

70g brown sugar

95g overripe banana, mashed

60ml milk

1 egg, lightly whisked

25g butter, melted, cooled

½ teaspoon vanilla essence

125g blueberries (fresh or frozen)

**Method**

1. Preheat oven to 180°C.
2. Lightly spray 2 mini loaf pans with oil.
3. Combine flour and sugar in a large bowl.
4. In a small bowl, combine the mashed banana, milk, egg, butter and vanilla.
5. Add the banana mixture and blueberries to the flour mixture and stir until just combined.
6. Spoon the mixture into the prepared pans and smooth the surface.
7. Bake in the oven for 30-35 minutes or until a skewer inserted into the centre comes out clean.
8. Set aside in the pan for 5 minutes to cool before turning onto a wire rack to cool completely.
9. Cut into slices and toast, if desired. Serve with butter or lemon curd.