



WILD BLUEBERRY BANANA BREAD



SERVES: PREP TIME: COOK TIME:
 10-12 | 10M | 45M

DAIRY FREE VEGAN VEGETARIAN

INGREDIENTS:

3 Tbsp Crofter's Organic
Premium Wild Blueberry Fruit
Spread

2 Overripe Bananas
(Mashed)

1/3 Cup Organic Cane
Sugar

1/3 Cup Organic Brown
Sugar

1/3 Cup Coconut Oil
(Melted)

2 Tsp Vanilla Extract

2 Cups All-Purpose Flour

1 Tsp Baking Soda

1 Tsp Ground Cinnamon

1 Tsp Flaky Salt

DIRECTIONS:

1. Preheat the oven to 350°F and lightly coat a 9" loaf pan with cooking spray. Set aside.
2. In a large bowl add the mashed bananas, cane sugar, brown sugar, melted coconut oil, and vanilla extract. Mix well. Next, add in the flour, baking soda, cinnamon, and salt. Stir until just mixed.
3. Spoon the batter into the prepared loaf pan and use a spatula to smooth it out. Drop the 3 Tbsp of Crofter's Organic Premium Wild Blueberry Fruit Spread down the center of the batter. Next, use a knife to swirl the fruit spread into the batter.
4. Bake in the prepared oven for 45-50 minutes (until golden brown). Once done, remove bread from loaf pan and place on a cooling rack. Cool for 10-15 minutes before serving. Slice and enjoy!