

Banana-Blueberry Bread

This super-easy bread is awesome if you have squishy bananas that you can't really do anything else with. It's a healthy breakfast or snack and is super awesome with butter and honey. I love the combination of the blueberries and bananas. YUM.

Ingredients

- ½ cup. All-purpose flour
- 1 and ½ cups whole wheat flour
- ½ tsp. salt
- ¾ tsp. baking soda
- ½ cup softened butter
- ½ cup brown sugar
- 1 and ¼ tsp. vanilla extract
- ¼ tsp. banana extract (optional)
- 3 ripe, mashed bananas
- ¼ cup agave nectar
- 2 eggs, room temperature
- ½ cup roughly chopped pecans
- 1 cup whole fresh blueberries

Directions

- 1) Preheat the oven to 350 degrees. Spray a 9 x 5" loaf pan with nonstick cooking spray.
- 2) In a medium bowl, combine flours, salt, and baking soda. Set aside.
- 3) In a stand mixer, beat together butter and brown sugar until smooth (about 2 minutes.) Add vanilla extract, banana extract, mashed bananas, and agave and combine until incorporated. Add eggs and mix until combined. With the machine running, slowly add dry ingredients until completely combined.
- 4) Using a spatula, carefully fold in pecans and blueberries.
- 5) Add batter to prepared loaf pan and bake for 50-55 minutes on middle rack until browned. Cover with foil and bake an additional 10-15 minutes. Let cool in pan, slice, and serve.