

# BANANA BERRY SPICE BREAD

Michael Pace, *Liala's Place*

Output: 2 Loaves



- 2 Cups Michigan white wheat (AP) flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ¼ tsp ground cinnamon
- ⅛ tsp ground nutmeg
- ⅛ ground clove
- 1 tsp vanilla extract
- ½ tsp almond extract
- 2 eggs, beaten
- 1 Cup mashed ripe banana
- ½ Cup apple sauce
- 1 Cup sugar
- ½ Cup cooking oil or melted butter
- 1 ½ Cup blueberries
- ¼ Cup walnuts (optional)

**P**reheat the oven to 350° F. Grease bottom and sides of 2, 7 ½ x 3 ½ x 2 loaf pans; set aside. In a large bowl, combine flour, baking powder, baking soda, salt, and spices. Make a well in center of flour and set aside. In a medium bowl combine eggs, banana, applesauce, sugar and oil. Toss berries in a small portion of the flour and add egg mixture and berries to flour all at once. Stir until moistened (batter should be slightly lumpy). Fold in walnuts if desired. Spoon batter into prepared pans in equal portions. Bake for 55-60 minutes, or until wooden toothpick comes out clean. Cool on wire rack or in pan for 10 minutes. Remove from pan and cool on wire rack completely before serving.

Plate with candied orange peel or pair with fresh whipped cream and berries as shown.

