



✂ Snack ⏱ 85 min

Blueberry Chiquita banana bread with lemon glaze

Pick up a bunch of blueberries and combine them with a delicious Chiquita banana bread! Add lemon glaze on the top for a tastier experience.

1

Preheat the oven to 347°F.

2

Mash the Chiquita bananas with a fork in a bowl.

3

In a mixer, beat the butter for 30 seconds, then add the sugar until the mixture is well blended. Add the mashed Chiquita bananas, eggs, yogurt and vanilla extract and mix until blended.

4

INGREDIENTS FOR 2 PERSONS

- 1 ½ Chiquita bananas
- 2 cups all purpose flour
- 1 cup of coconut sugar
- 1 cup of butter, softened
- 1/3 cup of yogurt
- 2 cups of blueberries
- 2 eggs
- 2 tbsp of oatmeal
- 1 tsp baking soda
- 1 tsp vanilla extract
- tsp salt
- 1 lemon juice
- 2 tbsp powdered sugar

NUTRITIONAL VALUES PER PERSON

- 413 Calories
- 21,5 g Fat
- 13 g Saturates
- 48,2 g Carbohydrate
- 8,9 g Sugars
- 2,7 g Fiber
- 5,6 g Protein
- 0,8 g Salt

Combine the flour, oatmeal, baking soda and salt in another bowl. Add it to the bowl with the Chiquita bananas and beat at low speed until moist. Gently add the blueberries into the batter, but leave a couple of blueberries for the topping.

5

Spoon the batter into a baking tin and top with the rest of the blueberries.

6

Bake for approximately 60-65 minutes and let it cool down.

7

Mix in a small bowl the lemon juice and powdered sugar for the glaze. Top it on the cooled cake.