
Banana Berry Bread

Total time: 1 hr 45 min Yield: 8 Servings

Ingredients

1 pkg Betty Crocker carrot cake mix
3 eggs
2/3 cup extra virgin olive oil
2/3 cup water
4 ripe bananas (mashed)
1 cup oatmeal
1/2 cup walnuts (chopped)
2 tsp vanilla extract
1 cup fresh blueberries
nonstick spray
1 Tbsp granulated sugar

Prep Time: 20 min Cooking Time: 1 hr 25 min Total Time: 1 hr 45 min

Instructions

Preheat the oven to 350° F. Put the cake mix, eggs, olive oil, water, bananas, oatmeal, walnuts and vanilla extract into a large mixing bowl and stir until they are well incorporated. Next, fold the blueberries gently into the batter so you don't bruise them. Spray a 9" loaf baking pan with nonstick cooking spray. Pour the mixture into the pan, sprinkle the granulated sugar evenly over the top of the loaf and then place into the oven for 1 hour and 25 minutes. The bread should be golden brown when it's ready.

Recipe brought to you by:

Chef Ryan Covert

Source:

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