

White Chocolate and Blueberry Banana Bread Recipe

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Prep. time : 15 minutes

Cook time : 40 minutes

Ready in 55 minutes plus cooling

Level : Basic

Ingredients:

Banana Bread:

- Bananas 200g (7oz or 2 medium bananas)
- All purpose flour 115g (4oz)
- Baking powder 5g (1Tsp)
- Butter 115g (4oz)
- Sugar 115g (4oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Rum 15g (1Tbsp)
- White chocolate, chopped 55g (2oz)
- Blueberries 85g (3oz)

Blueberry Glaze:

- Powdered sugar 100g (3.5oz)
- Blueberry puree 20g (0.7oz)

Decoration:

- Chopped white chocolate
- Fresh blueberries

Directions

1. Brush two 15cm x 8cm (6"x3") loaf pans with melted butter. Line them with parchment paper.
2. Place sifted flour into a large bowl. Add baking powder and stir well with a whisk.
3. Put chopped ripe bananas, softened butter, sugar, eggs and rum into a food processor. Blend until you get smooth mixture. Transfer the mixture into the flour mixture and mix with a silicone spatula until combined. Add chopped white chocolate, and fresh blueberries and stir to combine.
4. Distribute the mixture into the prepared pans. Smooth the top using your spatula.
5. Dip your small knife into melted butter and then run it through the center of the breads. When they rise, they won't crack randomly.
6. Bake them at 160°C (320°F) for about 40 minutes.
7. Take them out and transfer them onto a wire rack to cool down completely.
8. To make blueberry glaze, put sifted powdered sugar into a bowl. Add blueberry puree, and stir with a whisk until you get uniform mixture. Transfer the glaze into a piping bag without tip, and pipe it onto the bread. Top it with fresh blueberries and white chocolate.
9. There, your delicious white chocolate and blueberry banana bread is done! Enjoy!