

# BANANA, BLUEBERRY & CHIA LOAF



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Preparation 25 mins | Cooking 1 hour | Serves 8

- 1½ cups wholemeal self-raising flour
- 1 cup raw caster sugar
- ¼ cup white chia seeds
- 1 tsp baking powder
- ½ tsp bi-carbonate of soda
- 2 tsp ground cinnamon
- 1 cup mashed very-ripe bananas (about 3 bananas)
- 1 free-range egg
- ½ cup Greek-style natural yoghurt
- ¼ cup vegetable or canola oil
- 2 tsp vanilla extract
- 125g blueberries
- 1 small just-ripe banana
- Extra blueberries to serve, optional

**STEP 1** Preheat oven to 160°C/140°C fan-forced. Grease and line a 23cm x 9cm (base measurement) x 7cm deep loaf pan with baking paper.

**STEP 2** Place flour, sugar, chia seeds, baking powder, bi-carbonate of soda and cinnamon into a large bowl. Stir until well combined.

**STEP 3** Place mashed bananas, egg, yoghurt, oil and vanilla into a large jug. Whisk until well combined. Add mixture to dry ingredients. Using a large metal spoon, stir until well combined. Gently fold through blueberries. Pour mixture into prepared pan.

**STEP 4** Peel and slice the banana. Place banana lengthways onto the top of the cake mixture. Bake for 1 hour or until a skewer inserted in the centre comes out clean. Cool in the pan. Turn the cake onto a serving board or platter. Slice and serve with extra blueberries if liked.