

Sour Cream Blueberry Banana Bread with Streusel Topping

This blueberry banana bread is super-moist and flavorful thanks to sour cream, cinnamon and nutmeg.

Author

Easyhealthllc

Ingredients

- 2 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 stick butter at room temp
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup fresh or frozen blueberries
- 1 cup mashed banana about 2 small bananas
- 1/2 cup sour cream
- 1/2 cup chopped pecan or walnuts
- Streusel Topping:
 - 1/2 cup unbleached all purpose flour
 - 1/4 cup brown sugar
 - 1/2 stick butter cut into cubes
 - 1/4 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Grease a loaf pan.
3. In a large mixing bowl, add flour, baking powder, baking soda, salt, cinnamon and nutmeg. Stir with a wire whisk to thoroughly combine. Set aside.
4. In a small bowl of a stand mixer, cream together butter and brown sugar.
5. Add in the eggs, one at a time, and mix well after each egg is added.
6. Add vanilla and sour cream and mix well.
7. Add the butter mixture to the flour mixture and gently mix with spoon to combine.
8. Gently fold in blueberries, banana and walnuts to batter.
9. Pour batter into prepared loaf pan.
10. Combine streusel ingredients in a food processor and pulse to combine until mixture becomes crumbly.
11. Sprinkle streusel over batter and place in oven. Bake 50-60 minutes or until toothpick inserted in batter comes out clean or with a few crumbs attached. (If toothpick has batter on it, return bread to oven and bake another 5 minutes then re-test.)
12. Place on rack to cool and store in refrigerator.