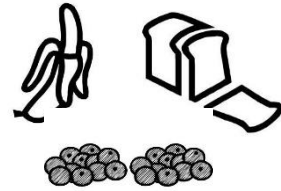


Nathan's GF fruit loaf



You will need:

1 banana
and
2oz blueberries



4oz of butter



4oz caster sugar

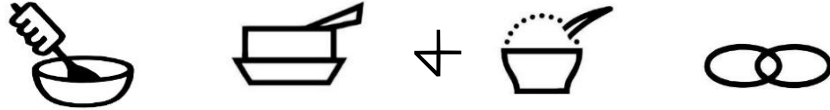


3 medium eggs



6oz self-raising GF flour

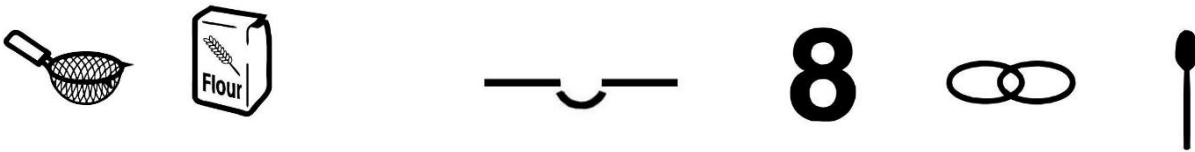




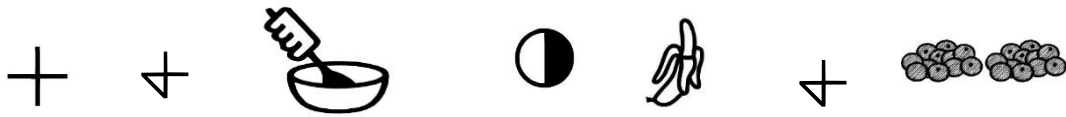
1. Cream the butter and sugar together until light and fluffy.



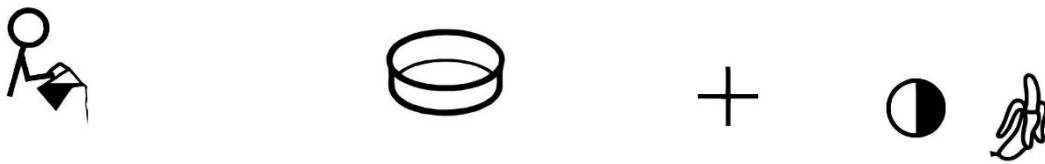
2. Add the beaten eggs one at a time mixing between each one.



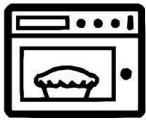
3. When the mixture is smooth add the sieved flour do a figure of 8 with a metal spoon.



4. Add and mix in $\frac{1}{2}$ of the sliced banana and all of the blueberries.



5. Pour into a pre-greased loaf tin, add in the other $\frac{1}{2}$ of the banana.



6. Cook in a preheated oven at 190°C for 35/40 minutes.



7. Check if cooked by seeing if a sharp knife comes out clean.



8. Allow to cool for 30 minutes before turning out.

ENJOY