Banana Blueberry Cake

Serves 10 – 12

I like to use my silicone Bundt pan when baking this recipe. I find that it helps the cake to remain moist as it bakes and cools. A metal Bundt pan or a standard cake pan could also be used. If using a different pan, simply adjust the cooking time as needed, removing the cake from the oven as soon as a toothpick inserted in the middle comes out cleanly.

3 ounces butter, melted
2 medium bananas (approximately 6 ounces), grated
1/2 cup (96 grams) sugar
1/2 cup (96 grams) brown sugar
2 Tablespoons vanilla extract
1 large egg
1 generous cup (5 ounces) fresh blueberries
2 ounces whole milk
1 Tablespoon apple cider vinegar
2 cups (120 grams) All-purpose flour
1 teaspoon baking soda
1/2 teaspoon sea salt

Preheat the oven to 350 degrees Fahrenheit and prepare a bundt pan by spraying lightly with pan spray or brushing with melted butter. Place the bundt pan on a baking sheet and set aside as you prepare the batter.

In a large mixing bowl, combine the melted butter, grated bananas, sugar, brown sugar, vanilla, egg, and blueberries, stirring until combined. Add the milk and vinegar and mix until smooth. Add the flour, baking soda, and salt and stir just until combined.

Transfer the batter to the prepared bundt pan. Place the cake in the middle of the oven and bake 50 to 60 minutes, adjusting baking time as needed if not using a bundt pan. The cake is done when it has developed a light brown color and a toothpick inserted into the middle of the cake comes out clean.

Allow the cake to cool at least 10 minutes in the pan before inverting on a wire rack to cool completely. Serve warm or at room temperature.