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BLUEBERRY CHERRY LOAF

240g butter, soft
200g sugar
1 tbsp vanilla extract
3 eggs
300g flour
3 tsp baking powder
a pinch of salt
2 handfuls of cherries
125g blueberries

Preheat the oven to 160°C fan.

Mix the butter and the sugar until pale.

Add the vanilla extract and one egg at a time, beating between additions.

In a separate bowl, combine the flour with the baking powder and salt.

Add the flour mix to the wet mix and combine into a smooth batter.

Pit the cherries: either cut them in halves and take out the pit or place a cherry on the rim of a small glass bottle and use a chopstick to push out the pit into the bottle.

Add the blueberries and pitted cherries to the batter and briefly mix.

Put the batter into a greased 20x10cm loaf tin.

Bake in the preheated oven for 1h15mins or until a skewer comes out clean.

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