



Lemon Blueberry Bread

Ingredients:

1/3 cup Butter, softened
1 cup Sugar
3 tbsp Lemon Juice
2 Eggs
1 1/2 cups Soft White 100% Whole Wheat Flour (Foisy or Sonora)
1 tsp Baking Powder
1/2 tsp Salt
1/2 cup Milk
1 cup Fresh or Frozen Blueberries
2 tbsp Grated Lemon Zest

Glaze:

2 tbsp Lemon Juice
1/4 cup Powdered Sugar
1 tsp Lemon Zest

Instructions:

In a large bowl, beat the butter, sugar, lemon juice and eggs.

Sift wheat flour then sift together flour, baking powder and salt; stir into egg mixture alternately with milk, beating well after each addition. Fold in the blueberries and lemon zest.

Pour bread batter in an 8" x 4" loaf pan that has been sprayed with non-stick cooking spray. Bake at 350°F for 60-70 minutes or until toothpick inserted near the center comes out clean.

Cool for 10 minutes before removing bread from pan to a wire rack to cool completely.

To make glaze, in a small bowl, combine the ingredients and stir until well mixed, drizzle over lemon blueberry bread.

Notes:

If you use frozen berries, reserve about 1-2 tablespoons of the flour in a small bowl. Use the reserved flour to dust the frozen blueberries, do not thaw them; this step will help keep the frozen berries from bleeding and turning your finished bread into a bad dye job!

The baking time may need to be extended slightly when using frozen berries, begin checking after an hour of baking.