

HAZEL BLUE ACRES, Silvana Wa

Blueberry Lemon Bread

6 Tbs. butter, softened

1 cup sugar

2 eggs

1 ½ tsp lemon zest

½ cup milk

1 ½ cups white flour

1 tsp. baking powder

¼ tsp salt

1 ½ cups Hazel Blue Acres blueberries, fresh OR
frozen, thawed & drained

2 Tbs. flour

¼ cup lemon juice

¼ cup sugar

Heat oven to 350 degrees. Grease a 5x9 loaf pan.

1. Using an electric mixer, cream sugar and butter
until light and fluffy.

2. Add eggs one at a time and beat well after each addition.
3. Add lemon zest to butter mixture.
4. In another bowl, combine dry ingredients and add to batter alternately with the milk.
5. Toss the blueberries with 2 Tbs. flour.
6. Fold in the blueberries. Pour into the prepared pan.
7. Bake 65-70 minutes until golden brown and until toothpick comes out clean.
8. Leave in pan and prick in many places with a toothpick.
9. To make glaze, boil the lemon juice and sugar until sugar dissolves.
10. Pour over bread and cool in pan for about 30 minutes. Remove when cool.