

Blueberry Matcha Quick Bread

DRY INGREDIENTS:

2 C all-purpose flour
1 † baking powder
1/2 † baking soda
1/2 † salt
2 T [Blueberry Matcha Green Tea](#) powder

WET INGREDIENTS:

1 C granulated sugar
1/2 C unsalted butter, melted
2 lg eggs
1 C buttermilk

1 † vanilla extract

ADD-INS:

1 1/2 C fresh or frozen blueberries (do not thaw if using frozen)

BLUEBERRY MATCHA GLAZE:

1/2 C fresh or frozen blueberries
1 T water
1 C confectioners' sugar
1 † [Blueberry Matcha Green Tea](#) powder
1-2 T milk (as needed for consistency)

PREHEAT OVEN:

Preheat your oven to 350°F. Grease a 9x5 inch loaf pan or line it with parchment paper.

PREPARE DRY INGREDIENTS:

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and matcha powder.

MIX WET INGREDIENTS:

In a large bowl, combine the sugar and melted butter. Add the eggs, one at a time, beating well after each addition. Stir in the buttermilk and vanilla extract.

COMBINE INGREDIENTS:

Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Gently fold in the blueberries.

BAKE:

Pour the batter into the prepared loaf pan. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

PREPARE BLUEBERRY MATCHA GLAZE:

In a small saucepan, combine the blueberries and water. Cook over medium heat until the blueberries break down and release their juices, about 5 minutes. Strain the mixture through a fine mesh sieve to remove the skins and seeds.

In a medium bowl, whisk together the confectioners' sugar and matcha powder. Add the blueberry juice and stir until smooth. If the glaze is too thick, add milk one tablespoon at a time until you reach the desired consistency.

GLAZE AND SERVE:

Once the bread is completely cool, drizzle the blueberry matcha glaze over the top. Let the glaze set before slicing and serving.

COOKING AND PREP TIMES:

Prep Time: 20 minutes
Cook Time: 60-70 minutes
Total Time: 80-90 minutes