

# Blueberry-Lemon Bread

## with Lemon Glaze

**Description:** This refreshing blueberry-lemon bread is bursting with fresh blueberries and zesty lemon flavor. Infused with Blueberry and Berry Blues teas, it offers a delightful twist on a classic favorite. The lemon glaze adds a tangy sweetness that perfectly complements the bread.

**PREP TIME:** 15 minutes

**TOTAL TIME:** 1 hour 15 minutes

**COOK TIME:** 55-60 minutes

2 C all-purpose flour

1 t baking powder

1/2 t baking soda

1/4 t salt

1/2 C unsalted butter, softened

1 C granulated sugar

2 lg eggs, beaten

1/2 C plain yogurt

1/4 C lemon juice

1 T lemon zest

1 C fresh blueberries

1/2 C brewed Blueberry tea, cooled

1/2 C brewed Berry Blues tea, cooled

**PREHEAT OVEN** to 350°F. Grease a 9x5 inch loaf pan.

**COMBINE DRY INGREDIENTS:** In a large bowl, whisk together flour, baking powder, baking soda, and salt.

**CREAM BUTTER AND SUGAR:** In another bowl, cream together the butter and granulated sugar until light and fluffy.

**ADD EGGS AND YOGURT:** Beat in the eggs one at a time, then stir in the yogurt, lemon juice, and lemon zest.

**MIX IN DRY INGREDIENTS:** Gradually add the flour mixture to the lemon mixture, stirring just until combined.

**ADD BLUEBERRIES AND TEA:** Gently fold in the blueberries, then stir in the brewed Blueberry and Berry Blues teas until well incorporated.

**BAKE:** Pour batter into the prepared loaf pan. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.

**COOL:** Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

## Lemon Glaze

1/4 C lemon juice

1 T lemon zest

1/4 C corn syrup

**PREPARE GLAZE:** In a small bowl, whisk together the lemon juice, lemon zest, and corn syrup until smooth.

**GLAZE BREAD:** Drizzle the glaze over the cooled blueberry-lemon bread before serving.