

Almond Bread with Blueberries

Quite Delicious!

Time 1.5 hours + cooling time

Ethnicity American

Source Khrissi Satterfield

.13 = 1/8

.33 = 1/3

.66 = 2/3

C = Cup

T = Tbsp

t = tsp

4:20?

No

Index Tab Breads

Tried It?

Tried it - Loved it

Vegetarian?

Sub Tab Quick Breads

Season

Any

Favorite?



Ingredients

1 - 8 oz can	Almond Paste	0.25 C	Butter	softened
1 C	Sugar	3 lg	Eggs	room temperature
2 C	Blueberries	3 C	All Purpose Flour	
	or fresh sour cherries, pitted			
4 t	Baking Powder (Calumet)	0.5 t	Salt	
0.75 C	Whole Milk	1 T	Orange Zest	optional
1 C	Almonds			sliced, optional

Instructions

In a large bowl, combine almond paste and butter; beat until well blended. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add zest and almonds, combine well. In a small bowl, gently toss blueberries and 1 T flour, set aside.

Combine the baking powder, salt, and remaining flour; add to the creamed mixture alternately with milk, beating well after each addition.

Spoon a sixth of the batter into each of two greased and floured 8x4" loaf pans; sprinkle layers with half of the fruit. Cover with another layer of batter and sprinkle with remaining fruit. Top with remaining batter; smooth with spatula.

Bake at 350 degrees F until a toothpick inserted in the center comes out clean, about 1 hour 15 mins. Cool for 10 minutes before removing from pans to wire racks to cool.

Notes

Do not overbake.

I served Adagio Teas "White Eternal Spring" tea alongside this bread. The two together were a dream. A must try!

Nutrition Information

Per slice: 4g fat, 1g saturated fat, 25mg cholesterol, 111mg sodium, 21g carbohydrates, 10g sugars, 1g fiber, 3g protein

Calories/Serving 130