


# Lemon Blueberry Bread

Like a blueberry muffin with a hint of citrus.

Time		.13 = 1/8	C = Cup	
Ethnicity	American	.33 = 1/3	T = Tbsp	
Source	Khrissi Satterfield	.66 = 2/3	t = tsp	
			4:20?	No
Index Tab	Breads	Tried It?	Tried it - Loved it	Vegetarian? <input checked="" type="checkbox"/>
Sub Tab	Sweet	Season	Summer	Favorite? <input checked="" type="checkbox"/>

## Ingredients

2 C	Flour	all-purpose	1 t	Salt	
6 T	Unsalted Butter	room temperature	1 C	Sugar	
2 lg	Eggs		2 t	Lemon Zest	grated
0.5 C	Milk		1.5 C	Blueberries	fresh or frozen - thawed & drained
0.33 C	Sugar	for Lemon Glaze	3 T	Lemon Juice	fresh, for Lemon Glaze

### Instructions

- Heat oven to 325 degrees Fahrenheit. Grease an 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan.
- Combine flour, baking powder, and salt in a bowl or on wax paper. Set aside.
- Combine butter and 1 cup sugar in a medium-size bowl and beat until fluffy. Add eggs, one at a time, beating well after each addition. Add lemon zest. Mix in dry ingredients alternately with milk, beginning and ending with dry ingredients. Fold in blueberries. Spoon the batter into the prepared loaf pan. Bake until golden brown and a toothpick inserted into the center comes out clean, about 1 hour and 15 minutes.
- To make the glaze, combine sugar and lemon juice in a small saucepan and bring to a boil. Stir until sugar dissolves, then remove from heat.
- Pierce top of hot loaf several times with toothpick. Pour hot lemon mixture over loaf in pan. Cool 30 minutes in pan on rack. Turn bread out of pan, and cool completely on rack.

### Notes

I also add lemon zest to the glaze.

### Nutrition Information

Calories/Serving