



Blueberry Lemon Bread



1 loaf



50 minutes

INGREDIENTS

Ingredients:

- 1½ cup fresh blueberries, rinsed
 - 1 teaspoon lemon juice (for blueberries)
 - 1 teaspoon sugar (for blueberries)
 - 1 tablespoon flour (for blueberries)
 - 1½ cups all-purpose flour
 - 1 teaspoon baking powder
 - ½ teaspoon salt
 - 1 cup granulated sugar
 - 2 large eggs
 - ½ cup butter (1 stick), melted
 - 2 tablespoons lemon juice
 - 1 tablespoon lemon zest
 - 1 teaspoon lemon extract (optional, but it does add a nice punch!)
 - ½ cup whole milk
- For the glaze:
- 1 cup powdered sugar
 - 3 tablespoons butter, melted
 - 2 tablespoons (or more) lemon juice

DIRECTIONS

1. Preheat oven to 350 degrees. Prepare 9x5 loaf pan by either greasing and flouring it, or lining it with parchment, whichever you prefer.
2. Put blueberries in a small bowl and add 1 tablespoon of each lemon juice, sugar, and flour. Give a good toss and set aside.
3. In medium bowl, sift together flour, baking powder, and salt. Set aside.
4. In large mixing bowl, whisk sugar and eggs until blended. Gradually whisk in melted butter, followed by the lemon juice, lemon zest, and lemon extract.
5. Add the dry ingredients to the wet ingredients and mix, alternating with the milk, until well blended.
6. Stir in half the blueberries to the batter and quickly pour into prepared loaf pan. Gently spread the rest of the blueberries on top of the batter (this will prevent them from sinking to the bottom) and place in oven. Bake for 50 to 60 minutes or until done. Remove from oven and cool for 30 minutes.
7. Whisk together powdered sugar, melted butter, and lemon juice. Pour glaze over cooled loaf and let sit until the glaze is set. Enjoy!