



Lemon Blueberry Bread

- 5 Tablespoons salted butter, melted
- 1 cup granulated sugar
- 2 eggs
- 1 ½ teaspoons vanilla extract
- 3 Tablespoons lemon juice
- zest of 1 lemon (minimum 1 Tablespoon)
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup buttermilk
- 1 cup blueberries
- 1 Tablespoon all-purpose flour

Preheat oven to 350 degrees. Grease 9 x5 loaf pan with cooking spray and set aside.

Zest lemon into a small bowl and juice the lemon into a small measuring cup.

With an electric mixer, beat the melted butter, sugar, eggs, vanilla extract, lemon juice, and lemon zest together until combined for about 2-3 minutes.

In another bowl, combine 1 ½ cups flour, baking powder, and salt together. Stir the flour mixture into the egg mixture alternating with the buttermilk. Note if you do not have buttermilk, you can combine ½ cup milk with 1 ½ teaspoons vinegar and allow to sit for 5 minutes before using.

In a separate bowl, toss blueberries with 1 Tablespoon flour, fold into the batter. Pour batter into prepared loaf pan.

Bake for 50-55 minutes on center rack of the oven, until a toothpick inserted into the center comes out clean. I have to cover with aluminum foil for the last 10 minutes or so to prevent it from getting too brown on top. Cool bread in loaf pan on wire rack for a minimum of an hour. Remove from pan and set on wire rack to drizzle with icing.



Icing (optional)

¾ cup powdered sugar

2 Tablespoons half and half or milk

1 Tablespoon lemon juice

In a small bowl, combine the powdered sugar, along with 1 Tablespoon half and half and the lemon juice. Mix together, until you reach your desired thickness. Add the second tablespoon of half and half if needed. Drizzle icing over the loaf.

Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner.