

Blueberry Lemon Loaf

Makes 1 loaf or 5 muffins

6 T butter, soft
1 c sugar
2 eggs
1 1/2c flour
1 t baking powder
pinch of salt
1/2 c milk
1 lemon zested
1 c blueberries
1 teaspoon powdered sugar
1/2 c sugar
juice of 1 lemon

Preheat oven to 350 degrees. Using an electric beater, cream together the butter and sugar. Add the eggs, beating well. Sift together the flour, baking powder and salt. Add the flour mixture alternately with the 1/2 c milk to the creamed mixture.

Add the lemon zest. Toss the blueberries with powdered sugar and carefully fold the blueberries into the batter.

Pour into a greased loaf pan and bake 1 hour. Cool 5-10 minutes. Use toothpick to poke holes in top of bread so that glaze can seep in.

For glaze: Whisk together the sugar and lemon juice and microwave for 40 seconds to melt sugar.

Poke holes along top of bread with a toothpick or fork. Stir glaze and pour over warm.

Let sit for about 20 minutes before serving.

To make muffins: Follow recipe above for making bread. Instead of putting batter into loaf pan, distribute batter evenly between 5 greased or paper lined muffin wells. Bake at 350 degrees for 25-30 minutes until tops are golden and toothpick inserted into center of muffin comes out clean. Continue with glaze recipe.