

Blueberry Lemon Bread

¼ c plus 2 Tbsp butter, softened

1 c sugar

2 eggs

1 ½ c flour

1 tsp baking powder

Pinch of salt

½ c milk

2 tsp lemon juice

1 c blueberries, frozen or fresh

2 tsp flour

1/3 c sugar

3 tsp lemon juice

Cream butter, gradually add 1 c sugar, and beat until well blended. Add eggs, one at a time. Combine 1 ½ c flour, baking powder & salt to cream mixture alternately with milk. Stir in 2 tsp lemon juice. In separate bowl coat blueberries with 2 tsp flour, fold into batter. Pour batter into a well greased loaf pan.

Bake @ 350 degrees for 55 min. or until toothpick inserted in center comes out clean.

Combine 1/3 c sugar & lemon juice in small saucepan. Heat until sugar dissolves. Puncture top of bread with several holes with a wooden spoon handle; pour lemon juice mixture over warm bread, allowing mixture to soak into bread.

Cool bread in pan for 30 min.