



LEMON BLUEBERRY BREAD

- $\frac{3}{4}$ Cup Sugar
- $\frac{1}{4}$ Cup Butter
- 2 Eggs
- Peel of 1 Lemon, Grated
- 2 Cups Flour
- $2\frac{1}{2}$ Teaspoons Baking Powder
- 1 Teaspoon Salt
- $\frac{3}{4}$ Cup Milk
- $\frac{1}{2}$ Cup Blueberries (fresh or thawed frozen)
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Sugar

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Grease loaf pan.
3. Cream sugar and butter together.
4. Add eggs and lemon peel.
5. Beat well.
6. Add 2 Tablespoons of the flour to the blueberries.
7. Toss to coat.
8. Sift remaining flour, baking powder and salt.
9. Add flour mixture to sugar mixture alternating with milk.
10. Turn into prepared pan and bake for 1 hour.
11. Pierce top with a fork or skewer.
12. Mix lemon juice and 2 tablespoons sugar and pour over pierced bread.