



Lemon Blueberry Bread

What to collect

Ingredients	Equipment
1 ½ cups plain flour	loaf pan
1 teaspoon baking powder	sifter
½ teaspoon salt	metric measuring cups
125g unsalted butter	electric mixer with paddle fitted
¾ cup granulated sugar	zester
1 tablespoon grated lemon zest	bowls, 2 small , 1 medium
3 large eggs	
½ cup milk	
1 teaspoon vanilla extract	
1 cup blueberries	
Glaze:	
3 teaspoons fresh lemon juice	
½ cup pure icing sugar	

What to do

1. Preheat oven to 180C.
2. Grease & line a loaf pan with baking paper.
3. In a bowl, sift together the flour, baking powder & salt.
4. In the bowl of an electric mixer with a paddle attachment, beat the butter, granulated sugar and lemon zest on medium speed until lightened.
5. Add eggs one at a time, beating until each is incorporated.
6. Add the milk & vanilla & stir until blended.
7. Add the dry ingredients and stir until just blended.
8. In a small bowl, toss the blueberries with 1 teaspoon of flour. Gently stir into batter.
9. Bake for about 50 minutes.
10. To make the glaze, in a small bowl, stir together the icing sugar & lemon juice. When the bread is completely cooled, drizzle over it.