



Blueberry Lemon Bread

ingredients

- 1½ cups all purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- ⅓ cup unsalted butter, melted
- 1 cup granulated sugar
- 2 eggs
- ½ tsp. vanilla extract*
- 2 tsp. fresh grated lemon zest
- 2 Tbsp. fresh lemon juice
- ½ cup milk
- 1 cup fresh blueberries
- 1 Tbsp. all-purpose flour

For The Glaze:

- 2 Tbsp. melted butter
- ½ cup powdered sugar
- 2 Tbsp. fresh lemon juice
- ½ tsp. vanilla extract*

* Make your own Vanilla Extract (next page)

directions

- Preheat oven to 350°F and line a 9"x 5" loaf pan with parchment paper (or lightly grease with butter).
- In a medium bowl, whisk the flour, baking powder and salt.
- In a separate bowl beat butter, sugar, eggs, vanilla, lemon zest and lemon juice until well combined.
- While slowly mixing, gradually add flour mixture and milk. Stop mixing when just combined.
- Rinse off the blueberries and in a small bowl toss the blueberries and 1 Tablespoon of flour. (The flour coating will help prevent the blueberries from sinking to the bottom of the loaf while baking)
- Add the flour coated berries to the batter and gently but quickly stir, by hand, to combine.



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continued

directions

- Pour batter into prepared pan and bake for 55-65 minutes, or until a toothpick inserted in the center of the loaf comes out clean.
- Cool bread in the pan for about 30 minutes, then move to a wire cooling rack with a baking sheet below (to catch the glaze you're about to add).
- Prepare glaze by simply whisking together the melted butter, powdered sugar, lemon juice and vanilla, then pour glaze over the loaf. Allow to set a few minutes, then enjoy!

*** To make your own Vanilla Extract:**

- You will need: Two Madagascar Bourbon Vanilla Beans and inexpensive 40% (80 proof) vodka
- Use a paring knife to carefully split each vanilla bean lengthwise, cutting halfway through to expose the seeds.
- Place the vanilla beans in clean, airtight glass jar and completely cover them with vodka.
- Close the jar tightly and shake gently.
- Store in a cool, dark place, like a pantry, away from heat sources.
- Allow the vanilla to infuse for at least 8 weeks. Shake the jar once or twice a week, or as often as you can remember, to help agitate out the vanilla beans and release the flavor.
- Once the extract is a dark amber color and smells fragrant, it's ready to use. You can strain out the vanilla bean seeds if you prefer a clear extract, but leaving them in will continue to strengthen the flavor.