

# THE CULINARY

## *Playground*



### Blueberry Lemon Loaf

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.

Whisk together the sugar and lemon juice and microwave for 40 seconds to melt sugar. Stir and pour over warm bread in the pan. Let sit for about 20 minutes before serving.