
Very Lemon Blueberry Bread

Darlene Bline - Alaska

North American Potpourri - Autism Directory Service, Inc - 1993

1/2 cup margarine, melted
3/4 cup sugar
3 tablespoons fresh lemon juice
2 eggs
1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup milk
2 tablespoons grated lemon peel
1/2 cup chopped walnuts
1 cup blueberries
GLAZE
1/4 cup lemon juice
1/4 cup sugar

Preheat the oven to 350 degrees. Grease and flour a 9 x 5-inch loaf pan.

In a large bowl, combine the margarine, sugar and lemon juice. Beat in the eggs.

In a bowl, sift together the flour, baking powder and salt. Add the flour mixture to the egg mixture, alternating with the milk, stirring just enough to blend. Stir in the lemon peel, walnuts and blueberries. Transfer the batter to the prepared pan.

Bake in the oven for one hour. Test for doneness. The bread may need 5 or 10 more minutes baking time, depending on the moisture content of the berries.

While the bread is baking, stir together the lemon juice and sugar for the glaze.

Let the bread cool in the pan for 5 minutes. Unmold onto a rack and place the rack on a plate. Spoon the glaze over the bread. Cool completely before slicing.

Yield: 1 loaf

Breads, Muffins

Per Serving (excluding unknown items): 2177 Calories; 52g Fat (20.8% calories from fat); 53g Protein; 390g Carbohydrate; 14g Dietary Fiber; 441mg Cholesterol; 2836mg Sodium. Exchanges: 10 Grain(Starch); 3 1/2 Lean Meat; 2 Fruit; 1/2 Non-Fat Milk; 7 1/2 Fat; 13 1/2 Other Carbohydrates.