

# Lemon Blueberry Bread

Bialik College Kitchen Garden Program



## Ingredients:

- 1 ½ cups plain flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 125g unsalted butter
- ¾ cup sugar
- 1 tablespoon grated lemon zest
- 3 large eggs
- ½ cup milk
- 1 teaspoon vanilla extract
- 1 cup blueberries

## Equipment:

- loaf pan
- sifter
- metric measuring cups
- electric mixer with paddle fitted
- zester
- bowls, 2 small, 1 medium
- baking paper

## Method:

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, 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.