

Shaker Lemon Blueberry Bread

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1 ½ cups fresh blueberries
1 Tbs. flour
½ cup sugar
2 cups flour, sifted
1 ½ tsps. baking powder
½ tsp. baking soda

½ tsp. salt
1 tsp. grated lemon rind
½ cup chopped nuts
1 egg, beaten
¾ cup orange juice
2 Tbs. vegetable oil

Stem and wash berries. Let dry. Sprinkle the 1 Tbs. flour over berries and toss gently to coat. Set aside. In a large mixing bowl sift together the 2 cups flour, baking powder, soda, salt and sugar. Gently stir in the berries, nuts and grated rind. Set aside. In a separate small bowl combine beaten egg, orange juice and oil till well blended. Stir into 1st mixture till just moistened. Do not overmix. Pour batter into a greased and floured 9 x 5-inch loaf pan. Bake in pre-heated 350°F oven approx. 50 minutes till top is lightly browned.