

# Lemon blueberry bread

## **For the bread:**

1/3 cup butter, melted  
1 cup sugar  
2-3 tablespoons lemon juice  
2 large eggs, room temperature  
1-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup 2% milk  
1 teaspoon vanilla extract  
1 cup fresh or frozen blueberries  
1/2 cup chopped nuts (optional)  
1 tablespoon grated lemon zest

## **For the lemon glaze:**

1 cup powdered sugar  
1 tablespoon melted butter  
Juice squeezed from 1/2 lemon (or more, if you like)  
1/4 teaspoon vanilla extract



## **Directions:**

In a large bowl, beat the butter, sugar, lemon juice and eggs. Combine the flour, baking powder and salt; stir into egg mixture alternately with milk, beating well after each addition. Fold in the blueberries, nuts and lemon zest.

Transfer to a greased 8x4-in. loaf pan. Bake at 350° for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool for 15 minutes before removing from pan to a wire rack.

Cool completely. Combine glaze ingredients; drizzle over cool bread. Enjoy!!!!!!