

A WRITER IN THE KITCHEN

with MK McClintock

I enjoy almost anything with lemons and when lemons are jumbled together with something fruity or sweet - all the better. In this case, I used a classic combination of lemon and blueberry creating an adaptation of the famous Anderson House Lemon Bread. This bread came out fluffy, zangy, with a hint of sweet and lots of goodness. This recipe only makes one loaf, despite the original claim that it made three (could work if those were mini loaves). I also add fresh lemon juice for extra zing!



Lemon-Blueberry Bread

- 3/4 cups unsalted butter
- 1 1/2 cups organic sugar
- 3 large eggs
- 2 1/4 cups unbleached all-purpose flour
- 1/4 tsp baking soda
- 1/4 tsp salt
- 3/4 cup low-fat buttermilk

- Grated rind of 1 lemon
- Juice of 1 lemon
- 2 cups fresh blueberries

For the glaze:

- 1/2 cup granulated sugar
- Juice of 1 lemon

1. Preheat oven to 350 F
2. Cream butter and sugar. Beat in eggs one at a time until each is well incorporated.
3. Combine flour, baking soda and salt; stir in buttermilk and lemon juice.
4. Add lemon rind and blueberries, folding gently just until berries are incorporated.
5. Pour into prepared loaf pan and bake 30-40 minutes (depending upon oven type-I've found that my loaves bake for approx 34-36 minutes). Remove from oven; let cool for approx 5 minutes then remove from pans and allow to cool on wire racks.
6. Combine the glaze ingredients and while the bread is still warm from the oven, glaze with the mixture. Serve warm if desired, but be sure to cool on wire oven racks after removing from oven.