



HUDSON FARMS FRUIT STAND

PO Box 189 ~ Del Rey CA 93616 ~ 559-875-5962 ~ 559-875-0715 fax ~ hudsonfarms@aol.com

Lemon Blueberry Tea Bread

1 cup fresh or fresh-frozen blueberries
1 Tbls., plus 1-2/3 cups flour, divided
½ cup butter, softened
1-½ cups sugar divided
2 eggs
1 Tbls. plus ¼ cup fresh lemon juice, divided
1-1/2 teaspoon baking powder
½ cup milk
¼ teaspoon salt
1 Tbls. grated lemon rind

Preheat oven to 350 degrees.

Toss the blueberries with 1 Tbls. Flour and set aside. In large bowl, cream the butter with the 1 cup of sugar until fluffy. Add the eggs one-at-a-time beating well after each addition. In separate bowl, combine remaining 1-2/3 cups flour, baking powder and salt.

Add the flour mixture and milk alternately to the creamed mixture. Fold in blueberries, 1 Tbls lemon juice and lemon rind. Pour into greased and floured 9"x 5" loaf pan. Bake 1 hour or until knife inserted in center comes out clean. Cool in pan for 10 minutes before removing to wire rack. In a small pan, combine the remaining ½ cup sugar and ¼ cup lemon juice. Heat until boiling, stirring until sugar dissolves. Brush on the slightly cooled bread and cool before cutting.

NOTE: This recipe was the first-place winner in the Breads Category at the Big Fresno Fair, submitted by Marilyn Murphy. Enjoy!