

Blueberry Tea Bread

Ingredients

- 1 egg
- 2/3 cup sugar

- 1½ cups cake flour, sift before measuring
- 2 Tsp baking powder
- ½ tsp cinnamon
- ¾ cup salt

- ½ cup milk
- 3 Tbsp butter, melted
- 1 tsp good vanilla extract
- 1 cup fresh blueberries (if using frozen, use while still frozen)

Preheat oven to 400°F; grease and flour a small loaf pan. Gather all the ingredients you will need before starting.

Instructions

1. In medium bowl, beat egg and gradually add sugar while beating until mixture is smooth, light and fluffy.
2. Mix flour, baking powder, cinnamon and salt together in small bowl; alternately add with milk to egg mixture, beating after each addition.
3. After batter is well mixed, add melted butter and vanilla; gently fold in blueberries.
4. Pour mixture into prepared pan and smooth the top; Place in oven; bake for 25 minutes or until top springs back when lightly touched.
5. Remove from oven; place on wire rack to cool.
This recipe makes about 8 servings.

Options

- Try making these in mini muffin pans.
- For a glaze, mix 1 cup confectioner's sugar with 1 Tbsp soft butter and enough milk to make it spreadable.