



Blueberry Bread

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INGREDIENTS:

3/4 cup granulated sugar
2/3 cup milk
1/2 cup coconut oil
1 large egg
1 teaspoon vanilla extract
2 cups King Arthur's Cake Flour
2 teaspoons baking powder
1/4 teaspoon salt
1/8 ground cardamom
2 cups fresh blueberries
1 cup chopped walnuts (optional)

DIRECTIONS:

Preheat oven to 350 degrees.

Mix together the sugar, milk, oil, egg and vanilla.

In another bowl, combine the flour, baking powder, salt and cardamom.

Fold the blueberries gently into the batter..it will be very thick.

Pour the batter into a greased and floured 9"x5" pan.

Optional: Sprinkle chopped walnuts or Fresh Oats on top.

Bake at 350 degrees for 55-60 minutes.

A toothpick inserted in the center of the bread should come out clean.

Allow the bread to cool for 15 minutes, then remove to a wire rack to cool completely.

When taking the loaf out of the pan, some nuts will fall off...that's to be expected. Try not to cut into the loaf until almost cooled, as it will fall apart since it is loaded with blueberries.

Store at room temperature.

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