



YUMMY HEALTHY LEMON BLUEBERRY BREAD

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Prep Time: 15 min "ish" Cook Time: 60 min.

Ingredients:

- ½ Cup Butter room temperature
- 1 Cup Sugar **I use swerve or xylitol*
- Juice & Zest of one Lemon
- 2 Eggs
- 1 ½ Cups Flour **I use ½ Whole Wheat & ½ very fine Almond Flour*
- 1 Teaspoon baking powder
- 1 Teaspoon salt
- ½ Cup milk **I use almond milk*
- 1 Cup blueberries **I use unthawed frozen blueberries, they bake well!*

Directions:

1. Preheat the oven to 350 degrees and line a loaf pan with parchment paper.
2. Cream butter and sugar. Using sugar replacements makes this a little different. The Creamy mixture won't be fluffy but will be mixed well and very soft.
3. Mix in the lemon juice, lemon zest, and eggs.
4. Stir in the flour(s), baking powder, salt, and milk until the batter is mixed. I use ½ whole wheat and ½ almond flour and it works well.
5. Gently fold in blueberries.
6. Pour the batter into the prepared loaf pan and bake for about 1 hour. The top should be golden brown and spring back when you touch it.
7. Remove from oven and cool a bit - then serve it up and enjoy!

Recipe Inspired by [Springy Blueberry Bread from Pinch of Yum.](#)

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