



LEMON BLUEBERRY YOGURT LOAF

Makes 1 loaf

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 cup plain whole-milk yogurt
- 1 cup sugar
- 3 large eggs
- 2 teaspoons grated lemon zest (about 2 lemons)
- 1/2 teaspoon pure vanilla extract
- 1/2 cup vegetable oil
- 1 tablespoon flour
- 1 1/2 cup blueberries, fresh or frozen
- 1/3 cup Meyer lemon syrup

LEMON GLAZE

- 1 cup confectioners' sugar, sifted
- 2-3 tablespoons fresh lemon juice

Credit: Round Pond Winery

INSTRUCTIONS

Preheat oven to 350° F. Grease bottom and sides of a 9" x 5" loaf pan. Dust with flour, tapping out excess.

In a medium bowl, sift together flour, baking powder and salt; set aside. In a large bowl, mix together the yogurt, sugar, eggs, lemon zest, vanilla and oil. Slowly whisk the dry ingredients into the wet ingredients.

In a separate bowl, mix the blueberries with 1 tablespoon of flour. Fold them gently into the batter. Pour batter into prepared loaf pan and bake 50 to 60 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Let cool in the pan for 10 minutes. Remove to a wire rack.

Use a toothpick to poke holes in the top and sides of the warm loaf. Brush the top and sides with Meyer lemon syrup. Let the syrup sink in, then brush again. Let cake cool completely.

For the lemon glaze, whisk together ingredients in a small bowl. Mixture should be thick but pourable. Add more juice if too stiff. Pour glaze over the top of the loaf and let it drip down the sides. Let the glaze harden, about 15 minutes, before serving.