

Blueberry-Lemon Yogurt Loaf

Adapted from livewellbakeoften.com

Servings: 12

Ingredients:

- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup vegetable oil
- 2 large eggs
- 1 cup sugar
- 1 cup plain Greek yogurt
- Zest & juice of 1 lemon
- 1 cup blueberries
- 1/2 tsp. flour

Directions:

1. Preheat oven to 350F. Lightly spray a 9x5 inch loaf pan with cooking spray and set aside.
2. In a large bowl, combine together the flour, baking powder and salt – set aside.
3. In a separate large bowl, whisk together oil, eggs, sugar, yogurt, zest and juice.
4. Add the dry ingredients slowly to the wet ingredients, just until it becomes smooth.
5. In a small bowl toss the blueberries with the flour to coat*, and fold into the batter.
6. Pour batter into the sprayed loaf pan and bake for 50-60 minutes or until a toothpick inserted into the center comes out clean.
7. Once cooked through, let cool in the pan for about 10 minutes and transfer to wire rack for complete cooling.

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Notes:

*This prevents the blueberries from sinking to the bottom of the loaf pan, ensuring an even distribution in the loaf.

The loaf can be stored in an airtight container for about 5 days. Freezes wonderfully, staying fresh for about 2 to 3 months.