



Orange-Blueberry Loaf

Ingredients:

1/2 cup orange juice	1/2 tsp baking soda
1 cup blueberries	1/2 tsp salt
2 tbsp unbleached all-purpose flour	6 tbsp butter, room temp.
1-3/4 cup unbleached all-purpose flour	3/4 cup sugar
1/4 cup cornmeal	1 egg
1-1/2 tsp baking powder	2 tsp orange peel, grated

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Directions:

Preheat the oven to 350 degrees. Grease and flour on 8-1/2" by 4-1/2" loaf pan. In a small bowl, toss together the blueberries and 2 tbsp flour. In a medium bowl, combine the cornmeal, baking powder, baking soda, salt, and the remaining 1-3/4 cups flour. In a large bowl, with an electric mixer on high speed, beat the butter and sugar for three minutes, or until light and fluffy. Add the egg and beat well. Beat in the orange juice and orange peel. Add the flour mixture and, with the mixer on lo speed, beat until well-blended. Stir in the blueberries. Spread in the prepared pan. Bake for 55 to 65 minutes, or until a wooden pick inserted in the center comes out clean. Cool on a rack for 5 minutes. Remove from the pan and cool completely on the rack. *Makes 12 servings.*

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