

Blueberry Lime Bread

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Ingredients:

1 cup blueberries
1 TBSP flour
6 TBSP butter, softened
1 cup sugar
2 eggs
3 TBSP lime juice
1 tsp lime zest
1 container (6 oz) lime yogurt
¼ cup sour cream
2 ¼ cups flour
¼ tsp salt
1 ½ tsp baking powder

2 TBSP lime juice
½ cup powdered sugar

Directions:

*Preheat oven to 350 degrees. Grease a loaf pan.
*Rinse the blueberries and pat dry. Mix with the 1 TBSP flour.
*Cream the butter with the sugar. Beat in the eggs, 3 TBSP lime juice, lime zest, yogurt and sour cream.
*Mix in the flour, salt and baking powder, then finally gently fold in the blueberries.
*Spread into the loaf pan and bake for approximately 55 to 65 minutes, until the top springs back to the touch. Cool for 10 minutes in the loaf pan. Remove from the pan and cool completely.
*Wisk together the 2 TBSP lime juice with the powdered sugar. Drizzle over the bread.