Blueberry Muffin Bread

3/4 cup milk (between 77-85 degrees F)
1 egg
3 tbsp. water (between 77-85 degrees F)
2 tbsp. butter (cut in pieces, room temperature)
3 tbsp. sugar
3/4 tsp. salt
1/4 tsp. ground nutmeg
1/3 cup dried blueberries
3 cups bread flour
1 tsp. active dry yeast or bread machine yeast

1. Measure all ingredients (even blueberries) into baking pan in the order recommended by the manufacturer. Insert pan into the bread machine.

2. Select Basic or White Bread Cycle, 1.5-pound setting, and medium crust setting.

3. Remove immediately from baking pan when done and let cool 15 minutes before slicing.