

LEMON BLUEBERRY MUFFIN BREAD

A delicious and unique muffin recipe using wild blueberries.



- Prep Time: 15M
- Total Time: 130M
- Servings: 8
- Oven Temp:

Ingredients

Bread

- 1 box (16.9 oz) Betty Crocker™ Wild Blueberry Muffin & Quick Bread Mix
- 1/2 cup water
- 1/4 cup butter, melted
- 2 eggs
- 1 tablespoon lemon zest

Glaze

- 3/4 cup powdered sugar
- 1 to 2 tablespoons lemon juice

Instructions

1. Heat oven to 375°F. Grease bottom only of 8x4-inch loaf pan. Drain blueberries; rinse and set aside.
2. In medium bowl, stir muffin mix, water, melted butter, eggs and lemon zest just until blended (batter will be lumpy). Gently stir in blueberries. Pour into pan.

3. Bake 33 to 38 minutes or until toothpick inserted in center comes out clean and top of loaf is deep golden brown. Cool 15 minutes. Loosen sides of loaf from pan; remove to cooling rack. Cool completely, about 1 hour.
4. In small bowl, beat powdered sugar and 1 tablespoon of the lemon juice with whisk until smooth and spreadable. If too stiff to spread, add additional lemon juice, 1/2 teaspoon at a time. Spread over loaf. Store loosely covered at room temperature.

Tags

#blueberry #muffins #baking #dessert #wild blueberries

Recipe brought to you by Wyman's, General Mills, Betty Crocker