



Circle Farm Tour Recipe

Lemon Blueberry Poppyseed Loaf

A delectable Lemon Blueberry Poppyseed Loaf perfect for all occasions!

Serves: 4

Prep Time:

Cook Time: 30-40 minutes

Cooking Temperature: 350 degrees

INGREDIENTS

- 2 ¹/₄ Cups All Purpose Flour
 - 1 Cup Sugar
 - ³/₄ Cup Unsalted Butter
 - 3 Eggs
 - ¹/₂ Cup Poppy Seeds
 - ¹/₂ Tsp Baking Powder
 - ¹/₂ Tsp Salt *(Only if using unsalted butter)*
 - 1 Tbsp Zest of Lemon
 - ¹/₄ Cup Lemon Juice
 - 1 Cup Fresh or Frozen Blueberries
- Glaze:**
- ¹/₃ Cup Sugar
 - 3 Tbsp Butter, Melted
 - ¹/₂ Tbsp Lemon Juice

DIRECTIONS

1. Heat Oven to 350 degrees. Grease bottom only of 4 (5¹/₂ x 3 inch) mini loaf pans, or one regular sized loaf pan.
2. In a large bowl combine all dry ingredients.
3. In another bowl, beat eggs, butter and zest. Stir in milk.
4. Combine all wet and dry ingredients, stirring just until moistened.
5. Fold in poppy seeds and blueberries. Pour into prepared pans.
6. Bake 30-40 minutes or until wooden pick inserted in centre comes out clean.

Glaze Directions

1. In a small bowl stir together glaze ingredients.
2. Pour over warm bread loafs. Cool 10 minutes.
3. Loosen edge of loaves with knife; remove from pan.

Makes 4 mini loaves or one regular sized loaf.

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