



Blueberry Bread

This old blueberry bread recipe is submitted by one of our employee's mom! You can substitute raspberries, too.

Ingredients

2 cups white flour
1 tablespoon baking powder
¼ teaspoon salt
3 tablespoons white sugar
½ cup butter
1 egg
¾ cup plus 1 tablespoon milk
1 cup fresh blueberries (can substitute frozen)
Cinnamon and sugar to taste

Preparation

1. Preheat oven to 450 degrees F.
2. Lightly butter a baking sheet or spray it with vegetable oil.
3. Mix the flour with baking powder, salt, sugar, then cut in butter. Set aside
4. Beat egg well, then beat in milk. Set aside.
5. Add blueberries to dry ingredients. Quickly add the egg and milk mixture, stirring just until flour is moistened. Dough will be sticky.
6. Spread it ½ inch thick on prepared cookie sheet (you should get a rough rectangle about 9x12 inches.
7. Sprinkle with cinnamon and sugar to taste
8. Bake until risen and browned, about 12 minutes.
9. Break apart and serve hot, it's also good cold.

Serves 4 to 6

You can also scatter about ½ cup sliced almonds over dough before adding sugar and cinnamon before baking.

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