

# Lemon Blueberry Quick Bread

written by The Recipe Exchange | August 15, 2017

## **Ingredients**

2 cups all purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 tablespoon lemon zest  
1 cup sugar  
1/2 cup (1 stick) unsalted butter, softened  
2 large eggs  
2 teaspoons vanilla extract  
1/2 cup whole milk  
1 1/2 cups blueberries, fresh or frozen

## **Topping:**

1/3 cup sugar  
3 tablespoons all-purpose flour  
2 tablespoons butter, melted

## **Directions**

Preheat oven to 350°. Spray four mini loaf pans (5 3/4 x 3 1/4 x 2 1/4) with non-stick cooking spray with flour.

Prepare streusel topping and set aside.

In a small bowl, whisk together flour, baking powder and salt and set aside.

In a large mixing bowl, combine sugar and lemon zest. Add butter and beat until light and fluffy. Add eggs, vanilla and milk.

Add flour mixture and mix just until combine. Stir in blueberries.

Spread batter evenly into prepared pan. Sprinkle with crumb topping.

Bake for 30 – 35 minutes or until a toothpick comes out clean.

## **PREPARE STREUSEL TOPPING**

In a small bowl, combine sugar and flour. Add butter and mix until mixture is crumbly.