



Noreen's Kitchen

Lemon Berry Buttermilk Loaf

Ingredients

2 ½ cups all-purpose flour	1 cup buttermilk
1 cup granulated sugar	Juice of one lemon (approx. 2 tablespoons)
2 ½ teaspoons baking powder	Zest of one lemon (approx. 1 tablespoon)
½ teaspoon salt	2 teaspoons vanilla extract
3 eggs	1 cup fresh raspberries
½ cup butter, melted	1 cup fresh blueberries

Step by Step Instructions

Preheat oven to 350 degrees.

Prepare a loaf pan with cooking spray, line with parchment so that it hangs over each long side. This will give you a handle to pull out your baked loaf and resist breakage. Spray the parchment. Set aside.

Combine eggs, buttermilk, lemon juice, melted butter, lemon zest and vanilla extract in a bowl. Whisk well to combine.

Combine flour, sugar, baking powder, and salt in a large bowl. Whisk well to incorporate and distribute the ingredients evenly.

Add berries to the flour mixture and toss gently to coat.

Add wet ingredients to dry and stir gently as not to break up the berries too much. Being sure that all ingredients are well incorporated and there are no streaks of dry flour remaining.

Pour batter into prepared loaf pan.

Bake for 45 to 50 minutes or until a toothpick inserted in the center comes out free of any wet batter. A few crumbs is fine.

Remove from oven and allow to cool in the pan for 10 minutes.

Gently loosen the two short edges of the loaf from the pan and using the parchment, gently lift up the loaf out of the pan to a rack. Allow the loaf to cool completely before slicing.

Store the loaf covered with plastic wrap on your counter for up to three days. If longer storage is required, place in the refrigerator for up to a week. The fresh berries can cause the loaf to mold more quickly.

You can also use this batter to make muffins. This recipe will make up to 12 regular sized muffins or 36 mini muffins.