

## **Blueberry Bread**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

3 cups blueberries  
1/4 cup sugar plus 2 cups later  
1 tablespoon key-lime juice  
3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1-1/4 cups melted butter (2-1/2 sticks)  
4 eggs, well beaten  
1 teaspoon vanilla  
confectioner's sugar as needed (about 1 cup)

### *Instructions:*

Preheat the oven to 350 degrees, and grease two loaf pans.

Place 1/2 cup blueberries in a saucepan; put the remaining berries in a medium mixing bowl. Add the 1/4 cup sugar and the key-lime juice to the berries in the saucepan. Stir and set aside.

Place 1/4 cup of the flour in the bowl with the blueberries and toss the mixture to coat the berries. Set aside.

In a large mixing bowl whisk together the remaining flour, the remaining 2 cups of sugar, the baking soda, and the salt. Making a well in the center of this dry mixture, and stir in the melted butter, eggs, and vanilla. Stir in the floured berries.

Pour the batter into the loaf pans, and bake at 350 until a toothpick inserted into the center of the loaves comes out clean, about 50 to 60 minutes. Cool the breads in their pans for 10 minutes; then remove them from the pans and let them cool completely on a wire rack.

While the bread is cooling make the glaze. Heat the mixture in the saucepan until it boils, mashing as it heats. Strain the blueberry juice (discarding the resulting solids), and whisk confectioner's sugar into the juice until you have a slightly thick sauce. When the sauce and the bread are cool, drizzle the sauce over the bread. Makes 2 loaves.