

BLUEBERRY MUFFIN BREAD

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 loaf

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
½ cup unsalted butter, softened to room temperature
½ cup granulated sugar
¼ cup packed light or dark sugar
2 large eggs, at room temperature
½ cup sour cream, at room temperature
1 ½ teaspoons pure vanilla extract
½ cup milk, at room temperature
1 ½ cups fresh or frozen blueberries
Note: optional – 2 tablespoons blueberry jam and/or crumb topping

Directions:

- Adjust the oven rack to the third position and preheat the oven to 350 degrees. Grease a 9x5 inch loaf pan or coat with nonstick spray, set aside.
- Whisk the flour, baking soda, baking powder and salt together in a large bowl.
- Using a handheld mixer, beat the butter, granulated sugar, and brown sugar together on high speed until smooth and creamy, about 2 minutes. On medium speed, add the eggs one at a time, beating well after each addition. Beat in the sour cream and vanilla extract on medium speed until combined. With the mixer running on low speed, add the dry ingredients and milk into the wet ingredients and beat until not flour remains. Fold in the blueberries.
- Spoon the batter into the prepared baking pan. (**see note** if adding streusel or blueberry jam swirl) bake for 60-65 minutes, loosely covering the bread with aluminum foil at the 30-minute mark to help prevent the top and sides from getting too brown. A toothpick inserted in the center of the loaf will come out clean when the bread is done. Remove from the oven and allow the bread to cool completely in the pan set on a wire rack.
- Cover and store bread at room temperature for 2 days or in the refrigerator for up to 1 week.

Note: Blueberry Jam or Crumble Topping – if desired, swirl 2 tablespoons blueberry jam into the top of the loaf before baking. A crumble topping adds a lovely crunch. Simply combine ¼ cup all-purpose flour, 2 tablespoons brown sugar and ¼ teaspoon ground cinnamon. Using a fork, mix in 2 tablespoons melted unsalted butter until crumbles form. Sprinkle over loaf before baking.