

Bakerlady



Double Glazed Lemon Blueberry Pound Cake

- 1/3 cup oil
- 1 cup sugar
- 3 tablespoons lemon juice
- 2 eggs
- 1-1/2 cups all-purpose flour + 1 tablespoon
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup non-fat plain greek yogurt
- 1 cup fresh or *frozen blueberries
- 2 tablespoons grated lemon peel

Lemon Sugar

- 1/3 cup lemon juice
- 1/3 cup sugar

Lemon Glaze

- 2 tablespoons lemon juice
- 1 cup powdered sugar

Directions

- In a large bowl, beat the oil, sugar, lemon juice and eggs. Combine the flour, baking powder and salt; stir into egg mixture alternately with greek yogurt, beating well after each addition. Toss the blueberries with the 1 tablespoon of flour and fold the blueberries and lemon peel into the batter.

- Transfer to a greased 8-in. x 4-in. loaf pan lined at the bottom with parchment paper. Bake at 350° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.
 - While bread is cooling (in the pan), combine lemon sugar ingredients in a saucepan and cook until sugar is dissolved. Cook 2 minutes longer. After removing from pan, poke holes in warm bread and brush lemon sugar on tops and sides. Allow to sink in, then brush again.
 - Combine ingredients for lemon glaze; drizzle over warm bread. Cool completely. Brush with glaze again after cool. **Yield:** 1 loaf (16 slices).
- * If using frozen blueberries, use **without** thawing to avoid discoloring the batter.