

BLUEBERRY BREAD WITH LEMON GLAZE

Adapted from: <https://livinghealthywithchocolate.com/desserts/paleo-blueberry-bread-with-lemon-glaze-2606/>

Ingredients

- 2 cups blanched almond flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup heavy whipping cream
- 2 eggs, room temperature
- 3 tablespoon raw honey
- 2 teaspoon vanilla extract
- ½ cup butter
- 2 teaspoons lemon zest
- 1 cup fresh blueberries

Lemon Glaze:

- 1 tablespoon fresh lemon juice
- 1 teaspoon raw honey

Instructions

1. In a large bowl, mix together the almond flour, baking soda, and salt.
2. In a separate bowl whisk the heavy whipping cream with the eggs, honey, vanilla, butter, and lemon zest, then add the fresh blueberries.
3. Using a rubber spatula, gently mix wet and dry ingredients to form a batter being careful not to over mix or the batter will get oily and dense.
4. Spoon the batter into an 8½" x 4½" medium loaf pan lined with parchment paper.
5. Bake at 350°F until a toothpick inserted into the center comes out clean, approximately 40 minutes.
6. Poke a few small holes across the top of the bread with a toothpick and brush on the lemon glaze.
7. Set the pan over a wire rack to cool.

Lemon Glaze:

Whisk together the fresh lemon juice and honey.

Note: The original recipe called for coconut milk (full fat) instead of heavy whipping cream and for coconut oil instead of butter.