THE J.M. SMUCKER Co

Blueberry Burst Orange Loaf

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 15 mins	12	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Best for Cake and Pastry Flour

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- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) salt
- 2 tbsp (30 mL) grated orange zest
- 2 tbsp (30 mL) orange juice
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 2 cups (500 mL) blueberries

Directions

Step 1:

Preheat oven to 350°F (160°C). Line an 8.5” x 4.5” (1.5 L) loaf pan with parchment paper.

Step 2:

Cream butter and sugar in large bowl of electric mixer. Add eggs, one at a time, beating well after each addition, then vanilla. Combine flour, baking powder, salt and orange zest. Add to creamed mixture alternately with milk and orange juice, stirring after each addition. Fold in blueberries. Transfer to prepared pan.

Step 3:

Bake in preheated oven, 70 to 75 minutes or until golden.

Images

