THE J.M. SMUCKER Co

Blueberry burst orange loaf

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	12	N/A

Ingredients

- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 1/4 cups Robin Hood® Best for Cake and Pastry Flour
- 2 tsp baking powder
- 1/2 tsp salt
- 2 tbsp grated orange zest
- 2 tbsp orange juice
- 1/2 cup Carnation® Evaporated Milk, Regular, 2% or Fat Free
- 2 cups blueberries

Directions

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

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.

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

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