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Gluten Free Blueberry Lemon Bread

- 1 ¼ C Gluten Free flour mix
- ½ C coconut or almond flour
- 1 tsp baking powder
- 1/8 tsp salt
- 6 tsp butter, room temperature
- 1 C sugar (or coconut sugar) plus 1 additional Tablespoon
- 1 T lemon zest
- 2 eggs, room temperature
- ½ C warm milk
- 1 ½ C fresh blueberries (1 C frozen)

Directions:

- Preheat oven to 325°. Grease loaf pan with butter or coconut oil.
- In a bowl of a stand mixer combine sugar, eggs, butter and lemon zest. Mix until smooth.
- In a separate bowl, whisk together flours, baking powder, and salt.
- Coat the blueberries with a light dusting of flour to prevent sinking during baking.
- Add flour mixture to liquid ingredients, alternate with warm milk.
- Fold in blueberries with a wooden spoon
- Pour into loaf pan.
- Sprinkle top with 1 tsp coconut sugar.
- Bake for 1 hour, turning at 30 minutes.
- Cool for 2 hours before slicing.

