



8

SERVES/MAKES



COOKING TIME:
< 60 min



COOKING STYLE:
Oven

LANCEWOOD® BLUEBERRY LOAF

INGREDIENTS:

Loaf:

- 150 g soft butter
- 180 ml castor sugar
- 2 extra large eggs
- 250 ml **LANCEWOOD® Double Cream Blueberry Yoghurt**
- 5 ml vanilla essence
- 375 ml cake flour
- 15 ml cake flour for coating blueberries
- 10 ml baking powder
- A pinch of salt
- 125ml fresh or frozen blueberries

Cream cheese icing:

- 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**, at room temperature
- 250 ml icing sugar
- 5 ml vanilla essence
- A few drops red food colouring
- A few drops blue food colouring
- 15 – 30 ml milk

To finish:

- Fresh or frozen blueberries

METHOD:

Loaf:

Preheat the oven to 170°C. Line a 25 cm x 13 cm x 5.6 cm bread pan with baking paper. Cream the butter and sugar together until pale and light. Add the eggs one at a time and beat well after each addition. Add the yoghurt and vanilla essence and mix well.

Sift the flour, baking powder and salt together. Add to the creamed mixture and fold in. In a separate bowl, coat the blueberries in the extra flour and gently fold into the flour mixture.

Spoon into the prepared pan and spread out evenly. Bake for 50 – 60 minutes or until a skewer inserted comes out clean. Turn out on a wire rack and leave to cool completely.

Cream cheese icing:

Beat the cream cheese, icing sugar and vanilla essence until smooth. Add the food colouring little by little and mix until the preferred colour is achieved. Add a little milk if the mixture is too firm.

Spoon over the loaf and decorate with blueberries.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



Double Cream Blueberry
Yoghurt

ENJOY!