

From the Kitchen of Julie Zepf

Lemon Blueberry Poppy Seed Loaf

LOAF

- 1 Package Duncan Hines Bakery Style Blueberry
with Crumb Topping Muffin Mix
- 2 Tablespoons Poppy seeds
- 1 Egg
- 3/4 Cup Water
- 2 Tablespoons Grated Fresh Lemon or Orange Peel

DRIZZLE

- 1/2 Cup Confectioners Sugar
- 1 Tablespoon Fresh Lemon or Orange Juice (Strained)

Preparation

1. Preheat oven to 350F
2. Use 8 X 4 loaf pan
3. Grease (butter or margarine) and dust pan with confectioners sugar
4. If using the canned blueberries from the mix; rinse with cold water and drain.
If using fresh blueberries(a pint); rinse, cull and then dust with confectioners sugar.

For Loaf

5. Empty muffin mix into to large bowl. Add poppy seeds; stir to combine and break up any lumps. Add egg and water; stir until moistened (about 50 strokes). Fold in blueberries and lemon peel. Pour into pan. Sprinkle topping from mix packet over batter.
6. Bake at 350f for 55 to 60 minutes or until a toothpick inserted in center of loaf comes out clean.
7. Cool in pan for 10 minutes. Loosen loaf from pan. Lay foil over top when removing from pan to keep topping intact. Turn right side up.
Cool completely.

For Drizzle

8. Combine confectioners sugar and lemon juice in small bowl. Stir until smooth.
Drizzle over loaf