



 8 servings

 10 mins prep

 50 mins cooking





Healthy Lemon and Blueberry Bread

INGREDIENTS

1 3/4 cups whole wheat flour
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/3 cup olive oil
1/2 cup honey
1 cup greek yoghurt
2 eggs, lightly beaten
1 tbsp lemon juice
1 tbsp lemon est
1 tsp vanilla extract
1 1/2 cups blueberries

DIRECTIONS

1. Preheat your oven to 180 degrees Celcius. Line a loaf pan with baking paper
2. In a medium bowl, whisk together flour, baking powder, baking soda and salt
3. In a large bowl, lightly beat your eggs. Add in the oil, honey, yogurt, lemon juice, zest, vanilla and mix. Fold the dry mixture into the wet
4. Coat the blueberries in a little flour. Then fold them into the batter. Transfer the batter to your pan and spread out evenly. Optional: top with a few more blueberries
5. Bake for 45-50 minutes or until toothpick comes out clean. If loaf browning put foil over the top

NOTES