



Lemon & Blueberry Mini Loaves

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 30 mins

Ingredients

185g Plain Flour
1 tsp Baking Powder
125g Caster Sugar
1 Lemon (Zest)
1 Large Egg
65g Sour Cream
115ml Sunflower/Vegetable Oil
75ml Milk
140g Fresh or Frozen Blueberries

Icing

100g Sieved Icing Sugar
1 Lemon (Juice)

Method

- Pre-heat the oven to 180 degrees centigrade (160 degrees fan) Gas mark 4
- Grease a mini loaf cake tin with cake release spray.
- Weigh all the dry ingredients into a large bowl then all the wet ingredients and with a hand whisk mix until smooth.
- Then divide equally between the mini loaves.
- Sprinkle approx 5 blueberries on top of each loaf.
- Bake for 30 minutes or until a skewer comes out cleanly.
- To make the icing put the sieved icing sugar in a bowl and add the lemon juice gradually until you have a smooth icing with a dropping consistency. You probably won't need all the juice.
- Remove the loaves from the tin and place them on a wire cooling rack.
- Drizzle the icing over the mini loaves.
- Leave the icing to set before serving.