

Ingredients



- 1/2 cup olive oil (I used California Olive Ranch) – opt for mild flavored olive oil
- 1 cup granulated sugar
- 2 tablespoons fresh lemon zest (about 2 large lemons)
- 2 eggs, at room temperature
- 1/2 cup unsweetened vanilla almond milk
- 1/2 cup freshly squeezed lemon juice (about 2 large lemons)
- 2 cups gluten free flour blend (I used Bob's 1 to 1)
- 2 teaspoons double acting baking powder
- 1/4 teaspoon sea salt
- 1 cup frozen or fresh blueberries (fresh preferred)
- 1 tablespoon gluten free flour blend
- Glaze: 1/2 cup powdered sugar
- 3 teaspoons freshly squeezed lemon juice

GF & Dairy Free Lemon Blueberry Loaf

Instructions

- Preheat the oven to 350 degrees. Line a 9" x 5" glass loaf pan with enough parchment paper to overhang each long side by 1 inch. Set aside.
- Zest the lemons; set aside. Juice the lemons. You will need 1/2 cup of juice. Place the juice into a small saucepan and slowly bring to a boil. Reduce heat and simmer until the juice is reduced by half yielding 1/4 cup. Place the juice in a bowl and set aside to cool.
- Cream together the olive oil, sugar, and lemon zest in the bowl of a stand mixer fitted with a paddle attachment. Add in the eggs one at a time and mix until the mixture is smooth.
- Add in the almond milk and lemon juice and mix.
- Add in the gluten free flour, baking powder, and salt. Mix on low speed just until the dry ingredients are incorporated then turn the mixer off. Using a silicone spatula fold the ingredients together until a smooth batter forms (this should only take a few turns of the spatula).
- Place the blueberries into a small bowl and toss with one tablespoon of gluten free flour. Spoon the berries (leaving any loose flour behind) into the batter. Fold the berries into the batter gently and only a few times. Over mixing the berries will create a purple-tinted batter. Pour the batter into the prepared loaf pan.
- Bake on the middle rack of the oven for 60-65 minutes or until a cake tester inserted into the middle of the loaf comes out clean.
- Allow the loaf to cool in the pan for 30 minutes then transfer to a cooling rack by lifting up on the overhanging parchment paper. Cool completely. You can also place the loaf in the refrigerator to speed this process along.
- Once the loaf has completely cooled, stir together the powdered sugar and 3 teaspoons of freshly squeezed lemon juice until a smooth glaze forms. Pour the glaze over the top of the loaf and gently spread toward the edges. Allow the loaf to sit for 15 minutes before slicing.

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