

# *Lemon Blueberry/ Lemon Poppy Seed/ Pear/ Orange/ Orange Cranberry Walnut Bread*

*Makes 2*

## **Wet Ingredients:**

4 eggs  
2 c sugar  
½ lb butter (half of a 1 lb block)  
1 pint sour cream

## **Dry Ingredients:**

4 c flour  
1 t baking soda  
2 t baking powder  
1 t salt

\*Zest of 3 oranges for orange breads

\*\*Zest of 3 lemons for lemon breads

\*\*\*1 t vanilla and 1 t nutmeg for pear bread

## **Folded-In Ingredients:**

Orange Cranberry: +/- 2 c cranberries, 1.5 chopped walnuts, 1 T cinnamon

Lemon Blueberry: 2c/1pt blueberries

Lemon Poppy seed: 3 T poppy seeds

Pear: 2 c shredded pears

Cream the butter and sugar, and then add your eggs and mix well. Add the zest of lemons/oranges and stir them in. If you are making lemon poppy seed bread, it is best to stir the poppy seeds into the egg, butter, lemon zest, and sugar mixture – it mixes them the most evenly throughout the bread. Then sift the dry ingredients together in the sifter and sift into wet mixture. Do a light initial stirring to mix them, and then add the sour cream. Fold these together until no sour cream streaks can be seen, but try not to over-beat the mixture either.

The dough has a very stiff texture. Now simply fold your ‘folded-in’ ingredients into this mixture. If using fresh blueberries, the key is to very *gently* fold them in – they will easily bleed into the rest of the dough. Pears should be peeled and diced/shredded *very* finely.

At this point, simply spray Pam in the loaf pans and bake at 325 degrees for around an hour and 10 to 15 minutes. Remove from the oven as soon as a knife comes out clean.

Let the breads sit in the pan for around 5 minutes to cool and then remove to a cooling rack. This keeps the bottom from getting too moist.