

Blueberry Streusel Loaf

Ingredients:

- 2 ½ cups flour
- 1 ¼ cups sugar
- 1 ½ tsp baking powder
- 1 cup butter (I prefer salted butter)
- ½ tsp cinnamon
- ¾ cup milk
- 2 eggs
- 1 tsp vanilla
- 1 ½ cups frozen or fresh blueberries

Instructions:

1. Preheat oven to 375°F.
2. Butter or spray a 9x5 loaf pan.
3. In a large bowl, whisk together flour, sugar and baking powder.
4. Cut in butter using a pastry blender until it becomes crumbly.
5. Remove ¾ cup of crumble mixture to a small bowl. Add cinnamon and combine. Set aside.
6. In a medium bowl, beat milk, eggs and vanilla with a fork until combined. Add to flour mixture and stir until just moistened.
7. Toss blueberries in ½ teaspoon of flour. This helps keep them from sinking to the bottom.
8. Gently fold blueberries into the batter.
9. Pour batter into prepared loaf pan and sprinkle with crumb topping.
10. Bake for 50-60 minutes until knife from center comes out clean.
11. Cool before serving.

