

WILD BLUEBERRY & ORANGE BREAKFAST BREAD

2 cups all-purpose flour, plus an additional 2 teaspoons
pinch of salt
2 teaspoons baking powder
1/3-to-1/2 cup dried wild blueberries
2 tablespoons candied orange peel, finely diced
1/2 cup walnuts, coarsely chopped
1/2 cup unsalted butter, room temperature
3/4 cup sugar
2 large eggs, at room temperature
1/4 cup yogurt, at room temperature
1 teaspoon vanilla bean extract
1 tablespoon, packed, orange zest
1/3 cup freshly-squeezed orange juice

Orange marmalade, as glaze; optional

Grease a 7"x5" or an 8"x4" loaf pan with shortening and dust with flour. Preheat oven to 350F.

In a bowl, whisk together flour, salt and baking powder; set aside.

In another small bowl, combine blueberries, orange peel, walnuts and 2 teaspoons flour with a light sprinkle of water.

Cream butter and sugar until light and fluffy then add in eggs, one at a time, until smooth. Add yogurt, vanilla and orange zest; mix to combine. Fold in a third of the flour mixture. Fold in orange juice then remaining flour mixture. Gently fold in fruit and nut mixture and scoop into prepared pan.

Bake 50-to-65 minutes until nicely browned and an inserted toothpick comes out clean. Cool 15 minutes in pan then transfer onto a cooling rack to cool completely. At this point, you can glaze the top with orange marmalade if you like.