

Sierra Cascade Blueberry Bread

Ingredients:

1 cup butter, room temperature
2 cups sugar
4 eggs
5 cups flour
5 tsp baking powder
1 tsp salt
1 cup milk
4 cups blueberries (fresh, froze, or canned)

Preheat oven to 350°. Grease two 9x5 inch loaf pans.

With a mixer, cream butter with sugar in a large bowl. Add 1 egg at a time, beating well after each addition.

Combine flour, baking powder and salt in another bowl.

Add to egg mixture alternately, with milk, beginning with dry ingredients.

Stir in blueberries, gently, and divide batter into two prepared loaf pans. Bake until tester (toothpick, bamboo skewer) inserted into center comes out clean; about 1 ¼ hours.

Cool pans on a rack.