

BLUEBERRY BREAD

INGREDIENTS

1/2 cup organic cane sugar
1/2 teaspoon salt
2 cups all-purpose flour
2 teaspoons baking powder
3 tablespoons applesauce
1 tablespoon freshly grated orange zest
1 and 1/2 tablespoons flour (for the blueberries)
1/2 teaspoon ground cinnamon
1/2 cup canola oil
1/2 cup soy milk
2 tablespoons freshly squeezed orange juice.

INSTRUCTIONS

- 1. Preheat the oven to 350° F. In a large bowl combine the flour, salt, cinnamon, baking powder and set aside.*
- 2. With your hand mixer combine together applesauce, orange zest, orange juice, soy milk, canola oil and organic cane sugar until smooth.*
- 3. Pour gradually the mixed dry ingredients into the wet ingredients mixture and mix until well combined.*
- 4. Mix the blueberries gradually with 1-2 tablespoons of flour, add the floured blueberries to the batter and combine gradually.*

5. *Grease a 9-inch loaf pan with butter and flour the pan or simply place a parchment paper into the loaf pan.*
6. *Pour batter into the pan and bake in the preheated oven for 35 to 40 minutes or until golden brown.*
7. *Allow bread to cool at room temperature for about 6 to 8 hours and enjoy.*
8. *Wrap bread in foil for a short time storage.*