

Blueberry Oatmeal Bread

Ingredients:

- 1 c. blueberries
- 2 c. flour, plus 1 T.
- 1 c. sugar or 1/2 c. sugar and 1/2 c. honey
- 2 t. baking powder
- 1 t. salt
- 1 c. sour cream or buttermilk (I've even used Greek Yogurt)
- 2 eggs
- 1/2 c. butter or margarine, melted
- 1 t. vanilla
- 1/2 c. oats

Glaze: (optional)

- 3/4 c. confectioner's sugar
- 2-3 T. milk
- 1 t. vanilla or lemon extract (optional)

Directions:

Preheat oven to 375. Grease and flour a 9x5 [Loaf Pan](#)

In a large bowl, whisk flour, sugar, baking powder and salt. Add the blueberries and oats. Gently stir.

In a separate bowl, mix sour cream, eggs, melted butter and vanilla together and then fold into the dry ingredients.

Scrape the mixture into the loaf pan. It will be thick and a little sticky.

Bake for 50-55 minutes and golden brown and when a toothpick inserted into the bread comes out clean.

Remove from oven and cool in the pan for 5 minutes then cool on a wire rack.

Serve warm or at room temperature. Top with glaze, if desired.

For the glaze:

Mix all ingredients together in a small bowl, adding enough milk to make the consistency you desire.