

## CHEF SARA RHODES

### BLUEBERRY QUICK BREAD

2 ½ cups all-purpose flour  
1 cup granulated sugar  
1 1/2 tsp. baking powder  
½ tsp. salt  
¼ tsp. ground allspice  
1 cup buttermilk  
¼ cup butter, melted  
2 eggs  
1 ½ cups fresh or frozen blueberries – if  
frozen, do not thaw berries  
½ cup chopped pecans, if desired

#### Icing:

¼ cups white chocolate chips  
3 Tbsp. powdered sugar  
1 to 2 Tbsp. milk



Heat oven to 350 degrees. Grease bottom only of a 9x5 inch loaf pan. In a large bowl, mix flour, sugar, baking powder, salt and allspice with spoon. Mix buttermilk, butter and eggs together. Add wet mixture to dry mixture and stir just until moistened. Stir in the blueberries and pecans, if using. Spread batter in the prepared baking pan.

Bake 1 hour and 15 minutes to 1 hour and 20 minutes or until a toothpick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes.

Run knife around edges of pan to loosen loaf. Remove loaf from pan and place on a wire rack. Cool completely.

In a small pan, melt the chips with the milk. When the chips have melted, remove from heat and mix in the powdered sugar until smooth and you have reached the desired consistency, adding more milk if necessary. Drizzle icing over loaf.