

Blueberry Ricotta Yogurt Bread

<http://unihomemaker.com/2013/06/26/blueberry-ricotta-yogurt-bread/>

Ingredients:

- 2 cups of all-purpose flour
- 2/3 cup of dark muscovado sugar
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1 teaspoon of salt
- 2 eggs, lightly beaten
- 1 teaspoon of almond extract
- 1/3 cup of canola oil
- 1/2 cup of ricotta cheese
- 3/4 cup of Greek yogurt
- 1 cup of fresh blueberries, washed and dried

Preparation:

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

Using a stand or electric mixer (or mix by hand) mix together flour, sugar, baking powder, baking soda and salt.

In a separate medium bowl whisk eggs, almond extract, canola oil, ricotta cheese and yogurt until well blended. Slowly pour the egg mixture into the flour mixture and mix until just moistened. The batter should be thick and sticky. Gently fold in blueberries. Pour batter into the prepared pan, using your spatula to distribute the batter evenly.

Bake for 42-45 minutes or until toothpick/tester inserted into the center comes out clean. Let the bread cool completely before cutting into the pan.