

blueberry loaf

recipe: adapted in the barest of ways from
fine cooking 2001 (carolyn weil)

Yields 1 loaf.

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3 oz. cream cheese, room temperature
- 1/2 cup unsalted butter, room temperature
- 1 1/2 cups white granulated sugar
- 4 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 1 cup blueberries, fresh or frozen (if using frozen, don't defrost)

Pre-heat oven to 325°F. Grease a 9x5 inch loaf pan.

Whisk together the flour, baking powder, and salt and set aside. In the bowl of your stand mixer with the paddle attachment, beat the cream cheese and butter on medium speed until pale and uniform in texture (3-5 minutes).

With the mixer still running, sprinkle in the sugar a little at a time, and beat until well incorporated, light and fluffy (3-5 minutes). Scrape the sides and bottom of the bowl well. Add the eggs one at a time, beating until well blended before adding the next, and scraping the sides and bottom of the bowl with each incorporation.

Add the flour mixture and vanilla, and mix on low speed until almost incorporated. Use a stiff rubber spatula and mix by hand until the batter is blended and smooth, taking care to scrape the bowl's bottom and sides. Gently fold in the berries.

Spread the batter evenly in the prepared pan and bake until the cake is golden brown and a toothpick comes out clean, about 60 to 65 minutes if using fresh berries, 75 to 90 minutes if using frozen. Let the cake cool for about 15 minutes and then remove from pan to cool completely on a rack before serving.