

Blackberry Swirl Mini Loaves

Ingredients for 4 mini-loaves or 1 regular loaf:

- ➲ 2 c all-purpose flour
- ➲ 1 c firmly granulated
- ➲ 1 stick unsalted butter, melted and cooled slightly
- ➲ 2 tsp baking powder
- ➲ $\frac{1}{2}$ tsp salt
- ➲ 1 pint fresh blackberries
- ➲ 2 Tbsp sugar
- ➲ $\frac{3}{4}$ c buttermilk
- ➲ 2 eggs
- ➲ 1 tsp pure vanilla extract
- ➲ zest of one lemon
- ➲ 1 tsp cinnamon
- ➲ 1½ c confectioners sugar
- ➲ juice of 1 lemon
- ➲ shaved almonds (about $\frac{1}{4}$ c)



Directions:

Preheat an oven to 350°F.

Spray four 7"x4" mini loaf pans with cooking spray and place on a baking pan.

Using a blender or a food processor, place blackberries and 2 tablespoons of sugar and process until smooth. You should have about $\frac{3}{4}$ cup of purée. Set aside.

In a large bowl, whisk together the flour, baking powder, cinnamon, lemon zest and salt.

In a medium bowl, whisk together melted butter and *remaining* sugar until sugar is well incorporated. Whisk in eggs, buttermilk and vanilla until thoroughly incorporated. Fold in flour mixture and mix until well incorporated, do not overmix.

Dollop about $\frac{1}{8}$ of the batter into each of the four pans. Take reserved blackberry purée and dollop teaspoonfuls on the surface, then using a toothpick swirl the blackberry throughout the bread helping it sink in if possible. Distribute the remaining batter in the four pans and repeat the process with the blackberry purée. Reserve remaining purée for glaze.

Bake for about 25-30 minutes until tester comes out clean and top is golden. Transfer the pans to a wire rack and let cool for 10 minutes. Turn the loaves out onto the rack and let cool completely.

For the glaze, take about 3 tablespoons of the reserved blackberry purée and combine with confectioners sugar. Add a teaspoon of lemon juice to thin. If glaze is too thick, you can add a teaspoon of water one at a time to thin so you can drizzle over bread. Pour $\frac{1}{4}$ of glaze over each loaf and sprinkle with shaved almonds. Slice and enjoy!