

BREAD

Blueberry Orange Bread

20 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$0.67	403 kcal



Blueberry Orange Bread is a bread that serves 6. One portion of this dish contains approximately 8g of protein, 10g of fat, and a total of 507 calories. For 67 cents per serving, this recipe covers 12% of your daily requirements of vitamins and minerals. 24 people have made this recipe and would mak...

Ingredients

- ☐ 1 tablespoon baking powder
- ☐ ¾ cup packed brown sugar
- ☐ 2¼ cups all-purpose flour
- ☐ ½ cup milk
- ☐ 2 tablespoons orange zest
- ☐ 1 cup fresh blueberries
- ☐ 2 eggs
- ☐ ¼ cup margarine, softened
- ☐ ½ cup orange juice
- ☐ 1 teaspoon salt

EQUIPMENT Bowl, Frying pan, Oven, Wire rack, Loaf pan, Toothpicks

Method

- 1

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of one 5x9 inch loaf pan.
- 2

In a large bowl combine the flour, brown sugar, baking powder, salt, butter, egg, orange zest, milk and orange juice. Beat at low speed just until moistened. Then beat at medium speed for 2 minutes. Fold in the blueberries and spread into the prepared pan.
- 3

Bake at 350 degrees F (175 degrees C) for 60 to 70 minutes or until a toothpick poked into the center of the loaf comes out clean. Cool in pan for 10 minutes then invert onto a wire rack to cool completely before serving.

Nutrition per serving			
	403	8 g	10 g
	KCAL	PROTEIN	FAT
			71 g
			CARBS
Saturated Fat			2.5 g · 16% of daily needs
Fibre			2.1 g · 8% of daily needs
Sugar			32 g · 36% of daily needs
Sodium			726 mg · 32% of daily needs
Cholesterol			57 mg · 19% of daily needs
Vitamin C			15.5 mg · 19% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/blueberry-orange-bread-144054