

CONCORD FOODS



Blueberry Gingerbread Loaf with Lime Glaze

SERVES: 8

INGREDIENTS:

Loaf

- 1 box Concord Foods Blueberry Muffin Mix
- 1 ½ cups blueberries
- 1½ tsp. ginger
- 1 Tbsp. cinnamon 3 tsp. Concord Foods' Lime Juice
- ¾ tsp. lime zest
- ½ cup non-fat greek yogurt
- 1 Tbsp. vegetable oil
- 1 egg
- ½ cup light coconut milk
- ⅓ cup unsweetened shredded coconut
- ⅔ cup chopped pecans

Glaze

- 1½ Tbsp. light cream cheese, softened
- ½ cup icing sugar
- 3 Tbsp. Concord Foods' Lime Juice
- Garnish: Cinnamon and icing sugar to sprinkle

DIRECTIONS:

- Preheat oven to 350°F. Spray 9×3 loaf pan with non-stick cooking spray.
- Combine Concord Foods Blueberry Muffin Mix, cinnamon, ginger, lime zest and coconut; mix until combined.
- Mix in greek yogurt, egg, lime juice, oil and coconut milk. Fold in blueberries and pecans.
- Pour into greased loaf pan and for approximately 1 hour (60 minutes) or until a toothpick or cake tester inserted comes out clean.
- Let cool in pan 5 minutes. Remove from pan and cool completely.
- Mix softened cream cheese, 3 Tbsp. lime juice and icing sugar together with a whisk.
- Drizzle glaze over top and refrigerate for 5 minutes until glaze is firm. Sprinkle cinnamon and icing sugar on top.

