Lemon Blueberry Bread

1 1/2 cups flour

1 teaspoon baking powder

1/8 teaspoons salt

6 Tablespoons butter

1 cup sugar

2 eggs

1/2 cup milk

2 teaspoons lemon zest

1 cup blueberries, tossed with 2 teaspoons flour

Lemon Glaze

1/3 cup sugar

3 tablespoons lemon juice

Cream together butter and sugar until light and fluffy.

Beat in eggs.

Add dry ingredients, alternating with milk.

Fold in lemon zest and blueberries.

Pour into a greased loaf pan.

Bake 55 minutes at 350.

Combine glaze ingredients in saucepan. Heat until sugar melts.

Pierce warm bread with a skewer. Pour lemon glaze over bread.

Cool in pan 30 minutes.

Move to a wire rack to cool completely.