
Blueberry Breakfast Loaf with Berry Cream Cheese Whip

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Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 35 minutes

1 package (17 ounce) blueberry muffin mix
zest of one orange
juice of one orange
cooking spray
2 cups fresh blueberries, divided
1/2 cup vegetable oil
3 large eggs
1 teaspoon vanilla extract
3/4 cup berry (or vanilla) granola
1 container (8 ounce) berry cream cheese
2 tablespoons whole milk

Preheat the oven to 350 degrees.

Drain and rinse the blueberries (from the muffin mix). Zest (1 teaspoon) and juice (1/3 cup) the orange. Coat a 10 x 5 x 2-inch loaf pan with spray.

Place the muffin mix and one cup of fresh blueberries in a large bowl. Toss to coat. Stir in the oil, eggs, vanilla, orange juice and orange zest until just combined. Gently stir (fold) in the packaged blueberries.

Spread the batter evenly in the loaf pan. Sprinkle with the granola.

Bake for 45 to 55 minutes or until the edges pull from the sides of the pan and a toothpick inserted in the center comes out clean. Allow to cool in the pan for 30 minutes before removing and slicing.

Meanwhile, soften the cream cheese and place in a medium bowl with the milk. Beat with an electric mixer until combined and smooth.

Serve the slices topped with cream cheese, the remaining one cup of fresh blueberries, and additional granola, if desired.

Breads, Muffins

Per Serving (excluding unknown items): 227 Calories; 14g Fat (53.6% calories from fat); 3g Protein; 23g Carbohydrate; 1g Dietary Fiber; 53mg Cholesterol; 188mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat.