

FRESHER than FRESH



WHAT'S FOR DINNER?





Enjoy the **5** recipe online!

Warm Blueberry Bread

Ingredients

3/4 cup skim milk

¼ cup applesauce

1/4 cup canola oil

2 large eggs

1 cup all-purpose flour

11/4 cups whole wheat flour 1 cup rolled oats

3 tsp baking powder

11/2 tsp ground cinnamon

1/4 tsp sea salt

1 1/4 cups fresh blueberries

1 cup chopped walnuts or almonds (optional)

Instructions

Preheat the oven to 350°F and lightly grease the bottom of an 8- or 9-inch loaf pan. In a large bowl, beat together the sugar, milk, applesauce, oil, and eggs until smooth. Add the remaining dry ingredients (except the blueberries) and mix until combined, then gently fold in the blueberries. Pour the batter into the prepared pan and spread evenly. Bake for 45–55 minutes, or until a toothpick inserted into the centre comes out clean. Let the loaf cool in the pan for 10 minutes, then remove and transfer to a wire rack to cool completely.







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BUTCHER



SEAFOOD



DELI



Black Forest Ham





Castello **Double Cream Brie Cheese**



GROCERY





Beatrice Chocolate Milk



Black Diamond Cheese Shreds Assorted Varieties

Kolbassa Loaf