

## Alabama Blueberry Bread

3 cups flour  
1 tsp salt  
1 tsp baking soda  
1-2 Tbsp cinnamon, divided use  
2 cups sugar, divided use  
½-1 tsp cloves  
½-1 tsp nutmeg  
3 eggs, well beaten  
1 ¼ cup canola oil  
2 pints blueberries (mash about 1 cup of these before adding to batter)  
2 tsp lemon extract  
1 cup chopped nuts, optional

Preheat oven to 350 degrees. Grease two large (9-inch) loaf pans. Mix ½ cup sugar and half of the cinnamon. Sprinkle the mixture on the bottom and sides of the greased pans, reserving some for the top after the batter is poured into the pans. Place flour, salt, baking soda, remaining sugar, cloves, nutmeg, and remaining cinnamon in a large mixing bowl. Make a well in the center of the dry ingredients. Add eggs, oil, and lemon extract. Stir until dry ingredients are moistened. Batter will be thick. Stir in crushed blueberries and then gently fold in the remaining whole berries and nuts, if using. Pour batter into pans and sprinkle cinnamon sugar mixture on top of batter. Bake for 1 hour or until tester comes out clean. Let cool before eating. Keep any leftovers in the refrigerator.