



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Chocolate Chip Blueberry Bread

Serves 12–16

### Ingredients:

- 1  $\frac{3}{4}$  cup white wheat flour
- $\frac{1}{3}$  cup sugar
- 2 tsp. baking powder
- $\frac{1}{4}$  tsp. salt
- 1 egg, beaten
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup coconut oil, melted
- $\frac{1}{2}$  cup dark chocolate chips
- 1 cup fresh or frozen blueberries

### Directions:

1. Preheat oven to 350° F.
2. Prepare a loaf pan with non-stick cooking spray.
3. In a mixing bowl combine the flour, sugar, baking powder, and salt. Stir to combine. Then add the beaten egg, milk, and oil. Stir until the batter is combined.
4. Mix in the chocolate chips and blueberries.
5. Transfer batter to prepared loaf pan.
6. Bake at 350° F for 50 minutes, or until a toothpick comes out clean.
7. Cool bread on wire rack for 10 minutes, and then remove from the pan.

*Serving suggestion – this makes a great dessert served with vanilla ice cream and fresh blueberries!*