



## Asparagus Loaf with Blueberries & Whipped Cream

2 cups all-purpose flour  
1 Tbsp baking powder  
1 tsp cinnamon  
1/2 tsp salt  
1/4 tsp nutmeg  
1 egg  
3/4 cup packed brown sugar  
1/2 cup each: vegetable oil and milk  
2 tsp vanilla  
1 1/2 cups grated local asparagus,  
bottoms trimmed  
whipped cream  
blueberries

Yield: 4 servings

Preheat oven to 350°F

In bowl, stir together flour, baking powder, cinnamon, salt and nutmeg.

In separate bowl, whisk together egg, brown sugar, vegetable oil, milk, and vanilla. Stir in grated asparagus. Pour over dry ingredients; stir just until combined. Scrape into greased 8 x 4-inch loaf pan.

Bake in centre of oven for 45 to 60 min. or until cake tester inserted in centre comes out clean. Let cool in pan on rack for 10 min. Turn out onto rack; let cool completely.

Slice and garnish with whipped cream and blueberries.

