

## Tangy, Sweet, and Swirled - The Best Blueberry Lemon Sourdough Bread

Blueberry Lemon Cream Cheese Sourdough Bread



**OVEN**  
**375°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Dough:

- 1 cup warm water (90°F to 100°F)
- ... cup active sourdough starter (fed and bubbly)
- 3 cups bread flour
- 1 teaspoon salt
- 1 tablespoon granulated sugar
- 2 tablespoons unsalted butter, melted
- 1 large egg
- 1 teaspoon grated lemon zest
- 2 tablespoons freshly squeezed lemon juice

For the Cream Cheese Filling:

- 8 oz cream cheese, softened
- ... cup granulated sugar
- 1 teaspoon vanilla extract

For the Blueberry Topping:

- 1 cup fresh or frozen blueberries

For the Lemon Honey Wash:

- 1 tablespoon honey

### DIRECTIONS

1. **Make the Dough:** In a large mixing bowl, whisk together the warm water, active sourdough starter, and sugar until smooth. Add bread flour, salt, melted butter, egg, lemon zest, and lemon juice. Mix into a shaggy dough.
2. **Knead by hand** for 8-10 minutes or use a stand mixer on medium speed for 6-7 minutes until the dough becomes smooth and elastic.
3. **Place the dough** in a lightly oiled bowl, cover, and let rise in a warm place for 4-5 hours or until doubled in size.
4. **Make the Cream Cheese Filling:** While the dough proofs, beat the softened cream cheese until smooth. Add sugar, egg, and vanilla extract. Continue beating until the mixture is creamy and pourable. If it's too thick, let it sit at room temperature a bit longer.
5. **Shape and Fill the Dough:** After the dough has risen, gently punch it down and divide it into two equal parts. On a floured surface, roll one portion into a rectangle about ... inch thick.
6. **Spread half the cream cheese mixture** over the surface, leaving a 1-inch border. Scatter half the blueberries over the top and press in lightly.
7. **Repeat with the second dough portion**, or shape it separately.
8. **Place the filled dough** on a parchment-lined baking sheet. Pinch edges closed and gently form into a round or oval shape.
9. **Rest and Glaze:** Cover the loaf loosely and let rest for 30-45 minutes while the oven preheats to 375°F (190°C).

10. Mix lemon juice and honey in a small bowl, then gently brush over the top of the loaf for a glossy citrus finish.
11. Bake: Bake for 35-40 minutes until golden brown. The top should be puffed and set, with hints of cream cheese and blueberry peeking through.
12. Cool on a wire rack for at least 15 minutes before slicing.

### TIPS FOR SUCCESS

Use an active, bubbly starter for the best rise and flavor.

Don't thaw frozen blueberries if using-this prevents them from leaking too much juice.

Glaze while warm for best absorption and shine.

Let cool completely before slicing to help the filling firm up and the crumb set properly.

