

Lemon Blueberry Loaf - Bright, Moist, and Bursting with Flavor

If sunshine had a flavor, it would taste exactly like this



OVEN
350°F

TIME
70 min

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INGREDIENTS

For the Bread:

- 1 cup white sugar
- 1/3 cup melted butter
- 2 large eggs
- 3 tablespoons lemon juice
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup milk
- 1 cup fresh or frozen blueberries
- 1/2 cup chopped walnuts (optional but recommended)
- 2 tablespoons grated lemon zest

For the Glaze:

- 1/2 cup white sugar
- 2 tablespoons lemon juice

DIRECTIONS

1. Prep: Preheat oven to 350°F (175°C). Grease and flour an 8x4-inch loaf pan (or line with parchment for easy removal).
2. Make the Batter: In a large bowl, beat together the sugar, melted butter, eggs, and lemon juice until smooth. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually stir dry ingredients into the wet mixture, alternating with milk, until just combined.
3. Gently fold in the blueberries, chopped walnuts, and lemon zest.
4. Bake: Pour the batter into the prepared pan. Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan for 10 minutes, then carefully remove the loaf and transfer to a wire rack.
5. Glaze It: While the loaf is cooling, whisk together 1/2 cup sugar and 2 tablespoons lemon juice until smooth. Drizzle over the warm bread and let set.

TIPS FOR SUCCESS

Don't overmix your batter-this keeps the loaf tender.

Let it cool before slicing to prevent crumbling.

Use fresh lemon zest for the best flavor punch-don't skip it!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/lemon-blueberry-loaf-bright-moist-and-bursting-with-flavor/>