

Sweet Meets Tangy: How to Make the Best Lemon Rhubarb Loaf

If you're the type who loves the sweet-tart combo in desserts, this



OVEN
350°F

TIME
3 min

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INGREDIENTS

1/2 cup butter, softened
1 cup sugar
2 large eggs
1/4 cup lemon juice, freshly squeezed
Zest of 1 lemon
1 1/2 cups all-purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
1/2 cup sour cream or yogurt
1 cup diced rhubarb
For the Glaze:
1/2 cup powdered sugar
2 tbsp lemon juice
1 tbsp rhubarb syrup or compote (optional)

DIRECTIONS

- 1. Prep & Preheat:** Preheat your oven to 350°F (175°C). Grease a 9x5" loaf pan and line it with parchment for easy removal.
- 2. Cream Butter & Sugar:** In a large mixing bowl, cream together the butter and sugar until light and fluffy (about 3 minutes).
- 3. Add Eggs & Lemon:** Beat in the eggs one at a time. Stir in the fresh lemon juice and zest for that vibrant citrus flavor.
- 4. Mix Dry Ingredients:** In another bowl, whisk together the flour, baking powder, baking soda, and salt.
- 5. Combine Wet & Dry:** Gradually mix the dry ingredients into the wet ingredients, alternating with the sour cream or yogurt until just combined.
- 6. Fold in Rhubarb:** Gently fold in the diced rhubarb with a spatula to avoid overmixing.
- 7. Bake:** Pour the batter into the prepared pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted comes out clean.
- 8. Cool & Glaze:** Cool in the pan for 10 minutes, then transfer to a wire rack. Mix glaze ingredients and drizzle over the cooled loaf. Let set before slicing.

SWAPS & NOTES

Frozen Rhubarb : Just thaw and drain before using.

Greek Yogurt : A great substitute for sour cream with a similar tang.

Skip or sub with a spoonful of strawberry or raspberry jam.

Add 2 extra tablespoons of sugar to the batter.

TIPS FOR SUCCESS

Don't overmix - it can make the loaf dense.

Test with a toothpick around 50 minutes to avoid overbaking.

Use fresh lemons - bottled juice just won't cut it here.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-meets-tangy-how-to-make-the-best-lemon-rhubarb-loaf/>