

Blueberry Peach Bread - A Fruity, Moist Loaf You'll Bake on Repeat

Blueberry Peach Bread: A Juicy, Fruity Loaf for Every Occasion



OVEN
350°F

TIME
15 min

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INGREDIENTS

2 cups flour
1 cup diced peaches, peeled (about 3 medium peaches)
1 cup blueberries
1 teaspoon vanilla extract
2 eggs
1 cup sugar
1 stick butter, room temperature
½ teaspoon salt
1 teaspoon baking powder
½ cup sour cream

DIRECTIONS

1. **Preheat the : Oven**Set your oven to 350°F (175°C). Grease a standard loaf pan with butter or nonstick spray.
2. **Mix the : Dry Ingredients**In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. **Cream the : Butter & Sugar**In a stand mixer (or with a hand mixer), beat the butter and sugar together until pale and fluffy.
4. **Add : Eggs & Vanilla**Mix in the eggs one at a time, scraping the bowl between each addition. Stir in the vanilla.
5. **Incorporate the : Sour Cream**Blend in the sour cream until the mixture is smooth and creamy.
6. **Combine : Wet & Dry**Gradually add the dry ingredients to the wet mixture, stirring until just combined.
7. **Fold in the : Fruit**Gently fold in the diced peaches and blueberries with a spatula, being careful not to crush them.
8. **Bake:** Pour the batter into the prepared loaf pan. Smooth the top and bake for 1 hour to 1 hour 15 minutes, or until a toothpick inserted in the center comes out clean.
9. **Cool & : Slice**Let the bread cool in the pan for 10 minutes before transferring to a wire rack to cool completely. Slice and enjoy!

SWAPS & NOTES

& Swaps Peaches: Fresh is best, but if out of season, you can

use thawed frozen peaches (drain well) or canned (drain and pat dry).

Blueberries: Frozen work too - no need to thaw, just toss them in a tablespoon of flour to prevent bleeding.

Sour Cream: Greek yogurt is a great sub and adds a slight tang.

Butter: Unsalted is ideal, but if using salted, reduce the added salt to ... tsp.

TIPS FOR SUCCESS

Room temperature ingredients help create a smoother batter and more even bake.

Check doneness at 60 minutes with a toothpick - every oven is a little different.

Don't overmix once you add the flour - this keeps the loaf tender and soft.

The fruit sets better and flavors deepen as it cools.

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

Original recipe: <https://chefmaniac.com/blueberry-peach-bread-a-fruity-moist-loaf-youll-bake-on-repeat/>