

The Best Lemon Rhubarb Loaf (Perfectly Moist & Tangy)

2 cups of all-purpose flour.



OVEN
350°F

TIME
50-60 min

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INGREDIENTS

Flour: 2 cups of all-purpose flour.

Rhubarb: 1 ½ cups of fresh or frozen rhubarb, chopped into ½ to ¾-inch pieces.

Sugar: 1 cup of granulated sugar.

Leavening: 1 teaspoon of baking powder and ½ teaspoon of baking soda.

Salt: ½ teaspoon of salt to balance the sweetness.

Lemon: 1 large lemon, for both zest (about 1 tablespoon) and juice. Fresh is a must!

Egg: 1 large egg, at room temperature.

Fat: ½ cup of neutral oil (like canola or vegetable) or melted and cooled unsalted butter.

Dairy: ½ cup of full-fat sour cream or plain Greek yogurt, at room temperature.

Vanilla: 1 teaspoon of vanilla extract.

Powdered Sugar: 1 cup of confectioners' sugar.

Lemon Juice: 2-3 tablespoons of fresh lemon juice.

Swaps and Notes:

Rhubarb: If you're using frozen rhubarb, thaw it first and pat it dry with paper towels to remove excess moisture.

Dairy: Don't have sour cream or Greek yogurt? You can use buttermilk as a substitute.

Flavor Pairings: Rhubarb loves other flavors! Try adding ½ teaspoon of ground ginger or cardamom to the dry ingredients for a warm, spicy note. You could also swap out half the rhubarb for chopped strawberries.

Add-Ins: For extra texture, fold in $\frac{1}{2}$ cup of chopped walnuts or pecans.

Topping: Not a fan of glaze? You can skip it and instead sprinkle the top of the batter with coarse sugar before baking for a crunchy sugar crust.

How to Make Lemon Rhubarb Loaf: Step-by-Step:

Prep Oven and Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan, or line it with parchment paper, leaving an overhang on the sides to easily lift the loaf out later.

Toss the Rhubarb: In a small bowl, toss the chopped rhubarb with 1 tablespoon of the all-purpose flour.

This little trick helps prevent the rhubarb pieces from sinking to the bottom of the loaf.

Combine Dry Ingredients: In a large bowl, whisk together the remaining flour, granulated sugar, baking powder, baking soda, and salt.

Combine Wet Ingredients: In a separate medium bowl, whisk together the lemon zest, egg, oil (or melted butter), sour cream (or yogurt), and vanilla extract until smooth.

Mix Batter: Pour the wet ingredients into the bowl of dry ingredients. Use a rubber spatula to fold everything together until just combined. Be careful not to overmix! A few lumps are perfectly okay.

Fold in Rhubarb: Gently fold the flour-coated rhubarb pieces into the batter.

Bake: Pour the batter into your prepared loaf pan and spread it evenly. Bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center comes out clean. If you notice the top browning too quickly, you can loosely tent it with aluminum foil.

Cool: Let the loaf cool in the pan on a wire rack for about 15-20 minutes. Then, use the parchment paper handles to lift it out of the pan and let it cool completely on the rack.

Glaze: Once the loaf is completely cool, whisk together the powdered sugar and 2 tablespoons of lemon juice in a small bowl. If the glaze is too thick, add more lemon juice, a teaspoon at a time, until it reaches a thick but pourable consistency. Drizzle the glaze over the top of the loaf. Let it set for about 20 minutes before slicing.

Tips for Success:

Don't Overmix: This is the #1 rule for quick breads. Overmixing develops the gluten in the flour and will result in a tough, dense loaf instead of a tender one.

Room Temperature Ingredients: Using room temperature eggs and dairy helps the batter come together smoothly and emulsify properly, leading to a better texture.

Cool Completely Before Glazing: If you glaze the loaf while it's still warm, the glaze will melt and

soak in rather than sitting beautifully on top.

Patience is a virtue in baking!

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

DIRECTIONS

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13. **Serving Suggestions and Pairings:** This loaf is a star all on its own, but a fresh slice is delightful with a morning cup of coffee or an afternoon tea. It doesn't need much, but a small dollop of mascarpone cheese or clotted cream can make it feel extra luxurious.
14. **Storage and Leftover Tips:** Store the Lemon Rhubarb Loaf in an airtight container at room temperature for up to 3 days. Because of the fresh fruit, it will get more moist on the second day. You can also freeze it (before glazing is best). Wrap the cooled loaf tightly in plastic wrap, then in foil, and freeze for up to 3 months. Thaw at room temperature and glaze before serving.
15. **More Recipes You'll Love:** If you love turning fresh ingredients into simple, delicious baked goods, you'll love these other recipes:
16. **This : Chocolate Chip Banana Bread:** The classic quick bread that never disappoints.
17. **Easy : Pumpkin Spice Muffins:** Capture the cozy flavors of autumn in a perfect muffin.
18. **This : Blueberry Lemonade:** Another fantastic way to pair fruit and lemon in a refreshing drink.
19. **Rainbow : Sprinkle Cookies:** For when you want to bake up some pure, colorful joy.
20. **This : Unicorn Poke Cake:** A fun, magical cake that's always a hit.
21. **Final Thoughts:** The Lemon Rhubarb Loaf is more than just a recipe; it's a taste of a season. It's a reminder to enjoy the fresh, vibrant produce while it's here. I hope this loaf brings a little bit of sunshine and a lot of deliciousness into your kitchen.
22. **When you try it, I'd love to hear about it!** Leave a comment below and let me know how it turned out. Happy baking!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/the-best-lemon-rhubarb-loaf-perfectly-moist-tangy/>