

## Easy Lemon Blueberry Bread with Glaze: Perfect for Brunch

Here's what you'll need to create this bright and delicious Blueberry Lemon Loaf Cake:



OVEN  
**350°F**

TIME  
**2-3 min**

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### INGREDIENTS

to create this bright and delicious Blueberry Lemon Loaf Cake:

For the Lemon Glaze: 1 cup powdered sugar 2 tablespoons fresh lemon juice:

### DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps to bake your moist and zesty Blueberry Lemon Loaf Cake:
3. Preheat : Oven & Prep Pan:
4. Preheat your oven to
5. 350°F (175°C)
6. . Generously grease and flour a standard loaf pan. You can also line it with parchment paper for easier removal.
7. Whisk : Dry Ingredients:
8. In a medium bowl, whisk together the
9. all-purpose flour, baking powder, and salt
10. . Set this dry mixture aside.
11. Cream : Butter and Sugar:
12. In a large mixing bowl, using an electric mixer, cream the softened
13. unsalted butter
14. granulated sugar
15. together until the mixture is light and fluffy, about 2-3 minutes.
16. large eggs
17. one at a time to the creamed mixture, beating well after each addition until fully incorporated.
18. Mix : Wet Ingredients:
19. Mix in the
20. milk, lemon zest, fresh lemon juice, and vanilla extract
21. until everything is well combined. The mixture might look slightly curdled, which is normal.

22. Combine : Wet and Dry:
23. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the batter.
24. Fold in : Blueberries:
25. Gently fold in the

## SWAPS & NOTES

**Blueberries:** While fresh blueberries are ideal for their burst of flavor and texture, you can use frozen blueberries .

Do not thaw them before folding them into the batter; simply toss them directly from frozen.

You can also lightly toss them in a tablespoon of flour before adding to the batter to help prevent them from sinking.

**Lemon Zest & Juice:** Fresh lemon zest is crucial for vibrant lemon flavor.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** Ensure your butter and eggs are at room temperature.

This is essential for proper creaming and a smooth batter, leading to a tender crumb.

**Don't Overmix:** Mix the batter only until the ingredients are just combined.

Overmixing develops the gluten in the flour, which can result in a tough, dry cake.

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

Original recipe: <https://chefmaniac.com/easy-lemon-blueberry-bread-with-glaze-perfect-for-brunch/>