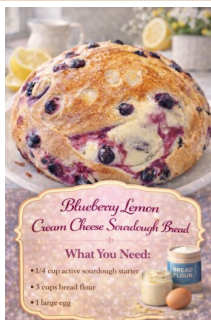


Blueberry Lemon Cream Cheese Sourdough Bread Recipe That Feels Special but Bakes Beautifully

Blueberry Lemon Cream Cheese Sourdough Bread That Tastes Like Bakery-Style Brunch at Home



OVEN
350°F

TIME
8 to 10 min

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INGREDIENTS

- 1 cup active sourdough starter
 - 3 cups bread flour or all-purpose flour
 - 3/4 cup warm milk
 - 1/4 cup granulated sugar
 - 1 teaspoon salt
 - 1 large egg
 - 4 tablespoons unsalted butter, softened
 - 1 tablespoon lemon zest
 - 1 cup fresh or frozen blueberries
 - 4 ounces cream cheese, softened
- Optional glaze:
- 1 cup powdered sugar
 - 1 to 2 tablespoons lemon juice

DIRECTIONS

- 1.** Mix the dough: In a large bowl, combine the active sourdough starter, warm milk, sugar, egg, and softened butter. Stir until mostly combined. Add the flour, salt, and lemon zest, then mix until a shaggy dough forms.
- 2.** Knead until smooth: Knead the dough by hand or with a mixer until it becomes soft and elastic. This usually takes about 8 to 10 minutes. The dough should be smooth and slightly tacky but not overly sticky.
- 3.** First rise: Place the dough in a lightly greased bowl, cover, and let it rise until puffy and expanded. Depending on the strength of your starter and the temperature of your kitchen, this can take a few hours.
- 4.** Add the fillings: Turn the dough out onto a lightly floured surface. Gently flatten it, then scatter the blueberries and small pieces of cream cheese over the dough. Fold carefully so the fillings are distributed without crushing the berries too much.
- 5.** Shape and rest: Shape the dough into a loaf and place it into a greased loaf pan or on a lined baking sheet if baking freeform. Cover and let it rise again until puffy.
- 6.** Bake: Bake at 350°F until the loaf is golden brown and cooked through, about 35 to 45 minutes depending on the shape and size of your loaf. If the top browns too quickly, tent it loosely with foil near the end.
- 7.** Cool and finish: Let the bread cool before slicing. If desired, drizzle with a quick lemon glaze made from powdered sugar and lemon juice for a sweeter finish.

SWAPS & NOTES

Fresh blueberries are ideal if you want the cleanest look in the loaf, but frozen blueberries can work too.

If using frozen, add them straight from the freezer so they do not bleed too much into the dough.

The cream cheese can be folded in as small pieces or lightly spread into the dough, depending on the texture you want in the final loaf.

Bread flour gives the loaf a little more structure, while all-purpose flour will still work if that is what you have on hand.

TIPS FOR SUCCESS

The biggest key to this loaf is gentle handling once the blueberries and cream cheese go in.

If you overwork the dough at that stage, the berries can burst and turn the loaf muddy in color.

A light hand gives you prettier slices and more distinct pockets of fruit and cream cheese.

It also helps to start with an active, bubbly sourdough starter.

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

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