

# Blueberry Bread with Lemon Glaze

This Blueberry Bread has a moist and tender crumb and is loaded with juicy, sweet, blueberries and lemon zest and pummeled with an irresistible lemon glaze. It is perfect for breakfast, an afternoon snack, or even dessert.



**Author:** Natasha Kravchuk    **Servings:** 8 people (makes 1 loaf)    **Calories:** 330  
**Prep Time:** 10 mins    **Cook Time:** 50 mins    **Total Time:** 1 hr



## Ingredients

### Blueberry Bread Ingredients:

- 1 1/2 cups all-purpose flour, plus 1/2 Tbsp to dust blueberries
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup whole milk, room temperature
- Zest of 1 large lemon, about 1 1/2 tsp, divided (reserve 1/2 tsp for the glaze)
- 6 Tbsp unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 1 1/2 cups blueberries, rinsed and patted dry\*

### Lemon Glaze Ingredients:

- 1 cup powdered sugar
- 1 1/2 to 2 Tbsp freshly squeezed lemon juice, or to reach desired consistency
- 1/2 tsp reserved lemon zest

## Instructions

### How to Make Blueberry Bread:

1. Preheat oven to 350°F. Butter a 6 cup (8 1/2 by 4 1/2 bread loaf pan)\* then dust with flour, tapping out the excess flour.
2. In a medium mixing bowl, whisk together: flour, baking powder, and salt. Set aside.
3. In a large mixing bowl, cream together butter and half of the granulated sugar on medium/high speed until combined then add the remaining sugar and beat for 2 minutes. Beat in eggs, vanilla extract, and 1 tsp lemon zest and mix until well incorporated.
4. Add flour mixture in 2 parts, alternating with the milk and mixing on medium/low speed just until incorporated with each addition. Scrape the sides of the bowl with a spatula as needed.
5. In a small bowl, toss blueberries with 1/2 Tbsp flour then fold them into the batter just until incorporated. Spread the batter into your prepared pan and bake for 50-60 min at 350°F until golden on top and a toothpick inserted into the center comes out clean.\* Let cool in pan for 10-15 minutes then run a cake release tool or knife around the edges and transfer the loaf to a wire rack to cool completely before glazing.\*

### To Make the Lemon Glaze:

1. After your bread is fully cooled, in a separate bowl, stir together powdered sugar, lemon juice, and reserved 1/2

tsp lemon zest. Stir until smooth. It should have a drizzling consistency. Add more lemon juice to thin it out or powdered sugar to make it thicker.

## Notes

1. **Substitutions:** substitute fruit amounts equally. Adding too much can weigh down the batter.
  - **Frozen Blueberries** - do not thaw. Toss frozen berries in flour and add to the batter. You may need to bake a few minutes longer.
  - **Cranberries** - You'll love the combination of cranberry and orange as in our Cranberry Bread.
  - **Other Berries** - try raspberries, blackberries, or chopped strawberries.
2. **Adjusting Pan Size** - Using a different pan size may require different baking times
3. **Baking times can vary** depending on the oven so start checking the bread a few minutes before the suggested baking time.
4. **To glaze the bread** - Place a plate under the cooling rack to catch the drips and avoid puddling while the glaze sets.

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