

# Blueberry Lemon Loaf



A family recipe for our favorite blueberry lemon bread. No mixer required! Like most sweet loaves, it tastes best when allowed to sit for a day, wrapped in plastic wrap.

**Prep:** 15 mins

**Cook:** 1 hr

**Additional:** 1 hr

**Total:** 2 hrs 15 mins

**Servings:** 12

**Yield:** 1 - 9x5 inch loaf



## Ingredients

- 1 lemon
- 1 tablespoon confectioners' sugar
- $\frac{3}{4}$  cup white sugar
- $\frac{1}{4}$  cup melted butter
- 2 eggs
- $\frac{1}{4}$  cup sour cream
- $\frac{1}{3}$  cup milk
- 1  $\frac{2}{3}$  cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 1  $\frac{1}{4}$  cups frozen blueberries

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

### Step 2

Grate the zest from the lemon onto a small plate. Cut the lemon in half, and squeeze the juice from both halves. Make a topping by whisking together 1 teaspoon of the lemon zest, 1 tablespoon of the lemon juice, and the confectioners' sugar in a small bowl. Set aside.

### Step 3

Whisk together the white sugar, melted butter, eggs, sour cream, the remaining lemon zest, and the remaining lemon juice in a large bowl until evenly blended. Stir in the milk; set aside.

### Step 4

Whisk together the flour, baking powder, and salt in a separate large bowl. Remove 3 tablespoons of the flour mixture and set aside. Make a well in the center of the flour mixture; pour the milk mixture into the well and stir the batter just until combined.

### Step 5

Fold the frozen blueberries into the reserved 3 tablespoons of the flour mixture, then fold the blueberries into the batter. Pour the batter into the prepared pan.

### Step 6

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes.

### Step 7

Remove from oven; immediately poke holes all over the top of the loaf with a toothpick, and pour the topping evenly over the loaf. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

### **Nutrition Facts**

**Per Serving:** 184 calories; protein 3.4g; carbohydrates 30.1g; fat 6.1g; cholesterol 43.8mg; sodium 174.7mg.

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