



Lemon Blueberry Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This lemon blueberry bread is a family favorite I drizzle a sweet and tangy glaze on top for a special treat

Ingredients

— - 1 cup white sugar - ½ cup melted butter - 2 large eggs - 3 tablespoons lemon juice - 1 ½ cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon salt - ½ cup milk - 1 cup fresh or frozen blueberries - ½ cup chopped walnuts - 2 tablespoons grated lemon zest - ¼ cup white sugar - 2 tablespoons lemon juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 8x4-inch loaf pan. Prepare the bread batter: Beat sugar
2. butter
3. eggs
4. and lemon juice together in a large mixing bowl. Combine flour
5. baking powder
6. and salt in a separate bowl. Stir into egg mixture alternately with milk. Fold in blueberries
7. nuts
8. and lemon zest. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
9. 60 to 70 minutes. Cool bread in the pan for 10 minutes. Meanwhile
10. prepare the glaze topping: Stir sugar and lemon juice together in a small bowl until smooth. Remove bread from the pan and drizzle with glaze. Continue to cool on a wire rack.