

Blueberry Lemon Walnut Bread

Jacob · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

12

Description

The tartness of lemons complements the sweet subtle taste of walnuts in this quick bread recipe. The addition of blueberries offers a colorful antioxidant boost.

Ingredients

- - 1 cup walnuts
- chopped - 2 cups all-purpose flour - 2 teaspoons baking powder - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{4}$ teaspoon salt - 1 cup granulated sugar - 2 tablespoons lemon zest - $\frac{3}{4}$ cup buttermilk - 2 eggs - 1 teaspoon pure vanilla extract - 2 tablespoons unsalted butter
- melted - 2 tablespoons canola oil - 1 cup fresh or frozen blueberries - 3 tablespoons granulated sugar - 2 tablespoons fresh lemon juice

Instructions

1. Preheat oven to 350 degrees F. In a dry skillet
2. toast walnuts over medium-high heat for 1 to 2 minutes. In a large bowl
3. combine all-purpose flour
4. baking powder
5. baking soda and salt. Whisk to combine. In a medium bowl
6. combine sugar
7. lemon zest
8. buttermilk
9. eggs
10. vanilla
11. melted butter and oil. Whisk just to combine. Make a well in center of dry ingredients. Add liquid ingredients and mix gently just to combine; do not over-mix. Gently fold in walnuts and blueberries. Pour batter into a greased and floured 8 x 4-inch loaf pan. Bake in preheated oven for 55 to 60 minutes or until tester inserted in center comes out clean. Cool on rack for 20 minutes; remove from pan
12. cool to room temperature. To make the glaze
13. combine sugar and lemon juice in a small saucepan. Bring to boil over high heat
14. then reduce heat and continue stirring until sugar dissolves. Brush glaze over bread while still warm.