



# Lemon Blueberry Loaf



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## Introduction

Lemon blueberry loaf is a delightful and refreshing dessert that combines the zesty flavor of lemons with the sweetness of blueberries. This moist and tender loaf is perfect for breakfast, an afternoon snack, or even as a dessert. It is simple to prepare and sure to impress your family and friends. Packed with fresh ingredients, this lemon blueberry loaf offers a burst of flavor in every bite.

## Detailed Ingredients with measures

For this lemon blueberry loaf, you will need the following ingredients:

- All-purpose flour: 2 cups
- Granulated sugar: 1 cup
- Baking powder: 2 teaspoons
- Salt:  $\frac{1}{2}$  teaspoon
- Milk:  $\frac{1}{2}$  cup
- Vegetable oil:  $\frac{1}{3}$  cup
- Eggs: 2 large
- Fresh lemon juice:  $\frac{1}{4}$  cup
- Lemon zest: 1 tablespoon
- Fresh blueberries: 1 cup

## Prep Time

The prep time for making this delicious lemon blueberry loaf is approximately 15 minutes.

## **Cook Time, Total Time, Yield**

The cook time is around 55 minutes. In total, you will spend about 1 hour and 10 minutes making this scrumptious treat. This recipe yields one loaf, serving approximately 8 slices, perfect for sharing or enjoying throughout the week.





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## Detailed Directions and Instructions

### Preheat the Oven

Preheat your oven to 350°F (175°C) and prepare a loaf pan by greasing it or lining it with parchment paper.

### Mix Dry Ingredients

In a medium bowl, whisk together the all-purpose flour, baking powder, and salt.

### Combine Wet Ingredients

In a large mixing bowl, beat together the granulated sugar and eggs until well combined. Add in the vegetable oil, lemon juice, and lemon zest, mixing until smooth.

See also [Easiest Eggless Chocolate Cake](#)

### Incorporate Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients, stirring until just combined. Be careful not to overmix the batter.

### Add Blueberries

Gently fold in the blueberries, ensuring they are evenly distributed throughout the batter.

### Transfer to Loaf Pan

Pour the batter into the prepared loaf pan, smoothing the top with a spatula.

**Baking Time**

Bake in the preheated oven for approximately 60-70 minutes, or until a toothpick inserted into the center comes out clean.

**Cooling**

Once baked, remove the loaf from the oven and allow it to cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

**Notes****Citrus Zest**

For a stronger lemon flavor, consider adding extra lemon zest to the batter.

**Blueberry Selection**

Fresh or frozen blueberries can be used; if using frozen, do not thaw them to prevent discoloration in the batter.

**Storage Instructions**

Store the loaf in an airtight container at room temperature for up to 3 days or refrigerate for up to a week.

**Freezing**

This loaf can be frozen for up to 3 months. Wrap it tightly in plastic wrap and aluminum foil before freezing.





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## Cook techniques

### Mixing Batter

When making a loaf, it's important to carefully combine the wet and dry ingredients. Mix until just combined to avoid overmixing, which can result in a dense loaf.

### Measuring Ingredients

Accurate measurement of ingredients is crucial for achieving the right texture and flavor. Use a kitchen scale for dry ingredients and liquid measuring cups for liquids.

### Baking Temperature

Preheating the oven ensures an even bake. Always check the oven temperature with an oven thermometer if unsure, as baking at the correct temperature is vital for proper rising.

See also [Banana Pancakes](#)

### Testing for Doneness

Use a toothpick inserted into the center of the loaf. If it comes out clean or with a few crumbs, the loaf is done. Avoid overbaking to keep the loaf moist.

### Cooling the Loaf

Allowing the loaf to cool in the pan for a few minutes before transferring it to a wire rack helps maintain its shape and prevents it from becoming soggy.

## FAQ

### **Can I use frozen blueberries?**

Yes, you can use frozen blueberries. There's no need to thaw them beforehand; just fold them in gently to avoid color bleeding.

### **How should I store the lemon blueberry loaf?**

Store the loaf in an airtight container at room temperature for up to 3 days. For longer storage, refrigerate or freeze it.

### **Can I substitute other fruits?**

Yes, you can substitute other fruits, such as raspberries or strawberries, but adjust the sweetness and acidity based on the fruit's natural flavor.

### **What can I use instead of lemons?**

You can use other citrus fruits like limes or oranges as substitutes, but keep in mind that the flavor profile will change slightly.

### **Is this recipe suitable for gluten-free diets?**

To make a gluten-free version, substitute all-purpose flour with a gluten-free flour blend designed for baking. Adjust as necessary for consistency.



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## Conclusion

Enjoying a slice of lemon blueberry loaf can transport you to a sunny day, making it a delightful addition to your breakfast or afternoon tea. This moist and flavorful loaf is not only simple to make but also highlights the beautiful combination of tart lemon and sweet blueberries, creating a perfect balance that is hard to resist. Pair it with a warm cup of tea or coffee for a comforting treat.

See also [Fried Cinnamon Apple Rings](#)

## More recipes suggestions and combination

### **Lemon Poppy Seed Muffins**

A light and zesty alternative, these muffins offer a delightful crunch from the poppy seeds while maintaining that fresh lemon flavor.

### **Blueberry Banana Bread**

Combine the sweetness of bananas with blueberries for a moist and nutritious bread that's perfect for breakfast or a snack.

### **Lemon Raspberry Shortcake**

A refreshing dessert featuring layers of fluffy shortcake, tart lemon, and juicy raspberries for a delightful treat.

### **Lemon Blueberry Smoothie**

A refreshing drink that combines the flavors of lemon and blueberry, blended with yogurt or almond milk for a healthy start to the day.

### **Lemon Zucchini Bread**

Add a twist to traditional zucchini bread by incorporating lemon zest and juice, creating a zesty, moist loaf that's perfect for any time of day.

### **Blueberry Lemon Cheesecake**

An indulgent dessert that features a creamy cheesecake base topped with a vibrant blueberry and lemon sauce, giving a burst of flavor in every bite.



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