Plate Dream

Blueberry Lemon Loaf Recipe

Moist blueberry lemon loaf with bright citrus zest, perfect for breakfast or a sweet snack.

15 min	35 min	50 min	8	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1/3 cup honey
- [ ] 2 large eggs
- [ ] ¼ cup buttermilk
- [ ] Zest of 1 large lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 cup fresh blueberries

For the Glaze

- [ ] 1 tbsp powdered sugar
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan; line with parchment for easy removal.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. Cream butter and honey in a large mixing bowl until light and fluffy, then beat in eggs one at a time.
4. Add lemon zest, lemon juice, and buttermilk; mix until just combined.
5. Fold the dry ingredients into the wet mixture gently, then fold in the floured blueberries, being careful not to crush them.
6. Pour batter into the prepared pan, smooth the top, and sprinkle a light dusting of sugar.
7. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
8. While the loaf cools, whisk together glaze ingredients; drizzle over the loaf once it’s slightly warm.

Nutrition per serving

240 kcal	4 g	35 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase honey by 1-2 tbsp.
- A quick toast of the sliced loaf brings out the lemon aroma.
- For an extra touch, sprinkle toasted almond slivers before baking.