

Lemon Blueberry Sourdough Bread

This Lemon Blueberry Sourdough Bread recipe produces a perfectly moist and delicious loaf of quick bread, featuring the classic combination of tart lemon and sweet blueberries. Topped with a dusting of sugar or you could add zesty lemon glaze, this bread can be enjoyed as a breakfast, snack, or dessert. Treat yourself today and experience the wonderful flavor of this magnificent bread!



Prep Time: 20 minutes

Cook Time: 45-60 minutes

Servings: 12 Slices

INGREDIENTS

Dry Ingredients

- 2-1/4 cups (270 g) all-purpose flour
- 1 cup (200 g) granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon corn starch
- zest of half a lemon
- 1 cup (150 g) blueberries (fresh or frozen)

Wet Ingredients

- ½ cup (113 g) melted butter
- 2 large eggs
- ½ cup (125 g) sourdough starter discard
- ¼ cup (60 g) sour cream or plain Greek yogurt
- 1 tablespoon lemon juice (fresh squeezed)
- 1 teaspoon (5 g) vanilla extract

INSTRUCTIONS

Preheat the oven to 350°F (176°C). Line bottom and long sides of a 9X5 loaf pan with parchment paper. Spray with cooking spray. Note: This makes a large loaf. Do not use a small loaf pan.

Mix dry ingredients in a large mixing bowl combine the flour, sugar, baking soda, baking powder, corn starch, lemon zest and salt with a fork. Add the blueberries and toss the mixture to coat. Set aside.

Mix wet ingredients in a medium mixing bowl, whisk all the wet ingredients until smooth.

Pour the wet ingredients into the dry ingredients and stir until just combined. (If the batter is too stiff, add 1-2 tablespoons of water or milk to help thin it down.)

Pour batter into prepared loaf pan. Fill to approximately $\frac{3}{4}$ full. If there is excess use it to make yourself a muffin!

Bake for 45-60 minutes or until a toothpick inserted into the center of a loaf comes out clean. Begin testing at 45 minute mark. Let bread cool in the pan for 15 minutes before removing to cool on a cooling rack.

Nutrition

Serving: 1slice | Calories: 322kcal | Carbohydrates: 50g | Protein: 4g | Fat: 12g | SaturatedFat: 7g | Cholesterol: 60mg | Sodium: 204mg | Potassium: 120mg | Fiber: 1g | Sugar: 26g | Vitamin A: 391IU | Vitamin C: 1mg | Calcium: 43mg | Iron: 1mg