Treasure Barrel

Blueberry Lemon Loaf Recipe

Moist blueberry lemon loaf, sweet berries meet citrus, ideal for any time of day.

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

Ingredients

Cake Batter

- [ ] 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
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup buttermilk
- [ ] 2 tbsp fresh lemon juice
- [ ] Zest of 1 lemon

Add-Ins

- [ ] 1 ½ cups fresh blueberries
- [ ] 2 tbsp extra flour (for berries)
- [ ] Optional: 1 tbsp poppy seeds for texture

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a bowl whisk together flour, baking powder, baking soda, and salt.
3. Cream butter and honey until light, then beat in eggs one at a time, followed by vanilla.
4. Stir in buttermilk, lemon juice, and zest, then gently fold in the dry ingredients until just combined.
5. Toss blueberries with 2 tbsp flour, fold them into the batter, and sprinkle poppy seeds if using.
6. Pour batter into the prepared pan, smooth the top, and bake for 35-40 minutes, or until a toothpick comes out clean.
7. Allow the loaf to cool in the pan 10 minutes, then transfer to a rack; drizzle a thin honey-lemon glaze if desired.

Nutrition per serving

260 kcal	5 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a light hand when folding berries to avoid crushing them.
- If the loaf browns too quickly, cover loosely with foil midway.
- A light lemon glaze adds extra shine and flavor.