



Kitchen Cheat Sheet: Blueberry Bread



Tips

- Fold the blueberries in with a rubber spatula to prevent them from getting smashed. This will keep them whole and juicy!
- When grocery shopping, flip the blueberry container upside down, and look at the bottom. If you see any moisture, or if the blueberries stick, this means those berries are about to go bad. Choose another pack!
- Overmixing can make blueberry bread flat and tough. Use a light hand and only mix until the dry ingredients are combined with the wet.
- Leave the bread in the pan after removing it from the oven so that it can continue to set. Removing too early can cause your loaf to tear!
- Don't add glaze until the loaf has cooled, or it'll run off too quickly.
- The glaze will set as long as you give it a few minutes to sit, before cutting in—I know, patience is difficult when yummy bread is on the line!
- If you don't have a loaf pan, make delicious blueberry muffins! Spray a muffin tin with nonstick cooking spray and spoon the batter in. You'll have enough for 12 muffins. Check for doneness around 20 minutes.
- This great recipe makes adorable mini loaves. They're great hostess gifts and a nice gesture for neighbors, co-workers, you name it.

Variations

- Run out of butter? You can swap it for coconut oil in a pinch, though your loaf may end up with a slight coconut flavor.
- Or, maybe you forgot to pick up sour cream? Substitute it with plain Greek yogurt for a similar texture and tang. Don't use fat free or low fat.
- You can swap vanilla extract with almond if you enjoy its nuttier flavor.
- Vegetable oil can be easily replaced with another type, like grapeseed, avocado oil, or melted coconut oil.
- Spoon a tablespoon or two of blueberry jam over the top of the bread once in the loaf pan to enhance the berry flavor and add a fun twist.
- This recipe makes a great base for many different loaf recipes. Just swap out the blueberries for another berry or use chocolate chips, butterscotch chips, or raisins!
- Mimic the flavor of a classic, crumbly-top muffin. Combine flour, brown sugar, cinnamon, and melted butter, and sprinkle it on top before baking.
- Fresh lemon juice is best for the glaze, but you can also get away with orange juice or pre-squeezed lemon juice.
- If you want to use some lemon extract in the glaze, start with only a few drops—that stuff is potent!

Storage

This easy lemon blueberry loaf is best served warm 'n fresh. However, leftovers taste just as good at room temperature, or even straight out of the fridge.

To store:

After the loaf has completely cooled, place it in a resealable bag or an airtight container. It will keep for around two days at room temperature.

To freeze

- You can freeze leftover bread for up to 3 months. Wrap the entire loaf in a layer of plastic wrap, and store them in an airtight container or freezer bag.
- I like to slice the loaf and freeze with parchment paper between the slices. That way you can remove just one slice at a time.
- Let frozen bread thaw at room temperature.

For that fresh-baked taste we love so much, reheat slices in the microwave in 10-second bursts. Don't forget to slather on some melty butter—yum.

FAQs

Why did my blueberry bread turn out dense?

you overmixed it. once the flour goes in, stir just until combined and then stop. walk away if you have to

How do I keep the blueberries from sinking?

Toss them in a little flour before adding them to the batter. it's a small step with big "look at me being competent" energy

How do I know when it's done?

a toothpick in the center should come out clean, or an instant-read thermometer should hit about 200–205°F. guessing is how you end up with raw middle and trust issues

How should I store it?

once it's completely cool, wrap it up or put it in an airtight container. it'll stay soft for a couple of days—longer if nobody knows it's there