

**Taste of Home**

# Lemon Blueberry Bread

## Ingredients

- 1/3 cup butter, melted
- 1 cup sugar
- 3 tablespoons lemon juice
- 2 large eggs, room temperature
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup 2% milk
- 1 cup fresh or frozen blueberries
- 1/2 cup chopped nuts
- 2 tablespoons grated lemon zest

### GLAZE:

- 2 tablespoons lemon juice
- 1/4 cup sugar

## Directions

1. In a large bowl, beat the butter, sugar, lemon juice and eggs. Combine the flour, baking powder and salt; stir into egg mixture alternately with milk, beating well after each addition. Fold in the blueberries, nuts and lemon zest.

<https://www.tasteofhome.com/recipes/lemon-blueberry-bread/print/>

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2. Transfer to a greased 8x4-in. loaf pan. Bake at 350° for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

3. Combine glaze ingredients; drizzle over warm bread. Cool completely.