



# Lemon-Blueberry Drizzle Bread

1 1/2 cups (7 1/2 oz./235 g.) plus 1 tsp. all-purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 cup (4 oz./125 g.) unsalted butter, at room temperature  
3/4 cup (6 oz./185 g.) granulated sugar  
1 Tbs. finely grated lemon zest  
3 large eggs  
1/2 cup (4 fl. oz./125 ml.) whole milk  
1 tsp. pure vanilla extract  
1 cup (4 oz./125 g.) fresh blueberries

For the syrup:

3 Tbs. fresh lemon juice  
3 Tbs. granulated sugar

For the glaze:

1/2 cup (2 oz./60 g.) confectioners' sugar  
3 tsp. fresh lemon juice

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Position a rack in the middle of the oven and preheat to 350° F (180° C). Butter and flour a 9-by-5-inch (23-by-13-cm.) loaf pan.

In a bowl, sift together the 1 1/2 cups flour, baking powder and salt. In the bowl of a mixer fitted with the paddle attachment, beat the butter, granulated sugar and lemon zest on medium-high speed until lightened. Add the eggs one at a time, beating until each is incorporated. Add the milk and vanilla and stir until blended. Add the dry ingredients and stir just until blended. In a small bowl, toss the blueberries with the 1 teaspoon flour and gently stir into the batter.

Scrape the batter into the prepared pan. Bake for about 50 minutes until lightly browned and a toothpick inserted into the center comes out clean. Transfer the bread to a wire rack set over a rimmed baking sheet and let cool in the pan for a few minutes, then turn out onto the rack.

While the bread is baking, make the syrup: In a small saucepan, boil the lemon juice and granulated sugar over medium heat until syrupy for about 2 minutes and remove from the heat. Using a wooden skewer, pierce the sides and bottom of the bread all over. Brush the bread generously with the syrup.

To make the glaze, in a small bowl, stir together the confectioners' sugar and lemon juice. When the bread is completely cool, drizzle the glaze over the top.

Makes 1 large loaf.

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