

Blackberry Lemon Loaf

Poetry & Pies

prep time: 5-10 minutes

bake time: 45-50 minutes

total time: 1 hour

servings: 8-12



Ingredients*

for the loaf

- 1 ½ cups (204g) all-purpose flour plus 1 tablespoon (for the blackberries), spooned and leveled
- 1 ½ teaspoons (6g) baking powder
- ½ teaspoon (3g) salt
- 2 tablespoons (12g) grated lemon zest
- ⅓ cup (77g) lemon juice, room temperature
- 1 cup (200g) granulated sugar
- 2 eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- ⅔ cup (150g) full fat Greek yogurt or sour cream, room temperature
- 4 tablespoons (56g) melted butter
- ½ cup (95g) fresh or frozen blackberries (don't thaw if using frozen)

for the blackberry lemon glaze

- 1 cup (200g) powdered sugar
- 2 tablespoons (about 40g) blackberry jam (or a handful of blackberries mashed/pureed and strained)
- 1 tablespoon (14g) lemon juice

Instructions

1. Preheat your oven to 350. Grease and flour an [8x4 loaf pan](#) (see note below for making in a 9x5 pan). If it's prone to sticking, you can line it with [parchment](#) as well.

2. Prep your ingredients by washing and drying your blackberries, zesting and juicing your lemons, and melting your butter. If the blackberries are large, cut them in half. Mix the dry blackberries with the 1 tablespoon flour.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, and salt. Set aside.
4. In another bowl, stir or whisk the sugar and lemon zest until fragrant.
5. In another, larger bowl, whisk together the eggs, oil, and yogurt until well mixed. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs). Slowly whisk in the lemon juice.
6. Add the sugar to the wet ingredients and whisk for about 1 minute.
7. Add the flour mixture and stir gently until fully combined. It should still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.
8. Stir in the blackberries (omit any flour that sank to the bottom of the bowl).
9. Pour into your prepared pan. Bake for 45-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 10 minutes.
10. While the loaf cools, make the glaze. Mix the lemon juice and blackberry jam together then strain through a small fine mesh sieve. Mix with the powdered sugar until smooth. If the glaze is too thin, add a little powdered sugar. If it's too thick, add some lemon juice in small splashes.
11. Pour over cooled (or slightly still warm) loaf, either in the pan or on a plate or cooling rack. Slice and serve.

Enjoy with your morning coffee!

Store leftovers in an airtight container.

*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts (the glaze recipe will cover either sized loaf):

- 2 $\frac{1}{4}$ cups (306g) all-purpose flour (plus 1 tablespoon for the blackberries), spooned then leveled
- 2 $\frac{1}{4}$ teaspoons (9g) baking powder
- $\frac{3}{4}$ teaspoon (4g) salt
- 2 tablespoons (12g) grated lemon zest
- $\frac{1}{2}$ cup (115g) fresh lemon juice, room temperature
- 1 $\frac{1}{2}$ cups (300g) granulated sugar
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 1 cup (226g) full fat plain Greek yogurt or sour cream, room temperature
- 6 tablespoons (84g) melted butter
- $\frac{2}{3}$ cup (127g) fresh or frozen blackberries (don't thaw if using frozen)