



Blueberry Muffin Bread



4.7 from 131 reviews

Prep Time: 15 minutes **Cook Time:** 60 minutes **Total Time:** 3 hours **Yield:** 1 loaf

Adapted from my favorite Blueberry Muffins, this blueberry muffin bread is soft, moist, and loaded with blueberries. Since there's no individual muffins, this muffin batter goes from the mixing bowl to the oven in minutes. Though this quick bread is outstanding on its own, a swirl of blueberry jam and sprinkle of crumble topping create an outstanding crust.

Ingredients

- 2 cups (250g) **all-purpose flour** (spoon & leveled)
- 1 teaspoon **baking soda**
- 1 teaspoon **baking powder**
- 1/2 teaspoon **salt**
- 1/2 cup (115g) **unsalted butter**, softened to room temperature
- 1/2 cup (100g) **granulated sugar**
- 1/4 cup (50g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1/2 cup (120g) **sour cream**, at room temperature
- 1 and 1/2 teaspoons **pure vanilla extract**
- 1/3 cup (80ml) **milk**, at room temperature
- 1 and 1/2 cups (250g) fresh **blueberries***
- optional:** 2 Tablespoons blueberry jam and/or crumb topping (see recipe note)

Instructions

- 1 Adjust the oven rack to the lower third position and preheat the oven to 350°F (177°C). Grease a 9×5 inch loaf pan or coat with nonstick spray. Set aside.
- 2 Whisk the flour, baking soda, baking powder, and salt together in a large bowl.
- 3 Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, granulated sugar, and brown sugar together on high speed until smooth and creamy, about 2 minutes. On medium speed, add the eggs one at a time, beating well after each addition. Beat in the sour cream and vanilla extract on medium speed until combined. With the mixer running on low speed, add the dry ingredients and milk into the wet ingredients and beat until no flour pockets remain. Fold in the blueberries.
- 4 Spoon the batter into the prepared baking pan. See note if adding streusel or blueberry jam swirl. Bake for 60-65 minutes, loosely covering the bread with aluminum foil at the 30 minute mark to help prevent the top and sides from getting too brown. A toothpick inserted in the center of the loaf will come out clean when the bread is done. Remove from the oven and allow the bread to cool completely in the pan set on a wire rack.
- 5 Cover and store bread at room temperature for 2 days or in the refrigerator for up to 1 week.

Notes

- 1 **Freezing Instructions:** Cool baked muffin bread completely. Tightly wrap the loaf or slices (individually or grouped) in 2 layers of plastic wrap or aluminum foil. Place wrapped bread in a large freezer-friendly storage bag or reusable container. Freeze for up to 3-4 months. Thaw wrapped or unwrapped in the refrigerator or at room temperature.
- 2 **Sour Cream:** Plain yogurt is a great substitute for sour cream. Unsweetened applesauce or mashed banana may also be used.
- 3 **Blueberries:** Fresh blueberries are best. I do not suggest frozen blueberries. If you need to use them, do not thaw, add another 2 Tablespoons of flour to the dry ingredients, and extend the bake time.
- 4 **Why is everything at room temperature?** All refrigerated items should be at room temperature so the batter mixes together easily and evenly. Read here for more information.
- 5 **Blueberry Jam or Crumble Topping:** If desired, swirl 2 Tablespoons blueberry jam (or any flavor) into the top of the loaf before baking. A crumble topping adds a lovely crunch. Simply combine 1/4 cup (31g) all-purpose flour, 2 Tablespoons brown sugar, and 1/4 teaspoon ground cinnamon, then using a fork, mix in 2 Tablespoons melted unsalted butter until crumbles form. Sprinkle over loaf before baking.
- 6 Adapted from Blueberry Muffins with a *little* extra flour and milk to produce a nice large loaf.

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