



LEMON BLUEBERRY LOAF

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Prep time: 10 mins | Cook time: 1 1/4 hours | Yield: 12-16 servings

DESCRIPTION

Tart lemon juice and sweet blueberries come together in this recipe to create a refreshing lemon blueberry loaf. This recipe is vegan, oil-free, and refined sugar-free!

INGREDIENTS

- 2 1/2 cups whole wheat flour
 - 1 1/4 cup almond flour
 - 1 1/4 cup almond milk
 - 3/4 cup maple syrup
 - 1/2 cup lemon juice
 - 3 flax eggs
 - 1 tablespoon baking powder
 - 1 teaspoon salt
 - 2 cups blueberries
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INSTRUCTIONS

1. In a large bowl, mix together almond milk, maple syrup, lemon juice, and flax eggs
2. Add in whole wheat flour, almond flour, baking powder, and salt
3. Once all ingredients are well combined, fold in blueberries
4. Transfer batter to a square baking pan sprayed with cooking oil
5. Bake at 350°F for 75 min or until a toothpick comes out clean from placing in the center of the loaf



DID YOU MAKE THIS RECIPE?

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