



Lemon Blueberry Cake



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Introduction

The Lemon Blueberry Cake is a delightful dessert that combines the refreshing zest of lemon with the sweetness of blueberries. This cake is not only beautiful to look at but also incredibly delicious. Perfect for any occasion, whether it be a birthday celebration or a casual afternoon tea, this cake will surely impress your guests with its vibrant flavors and moist texture.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Granulated sugar: 1 cup
- Baking powder: 1 tablespoon
- Baking soda: 1 teaspoon
- Salt: 1/2 teaspoon
- Unsalted butter (softened): 1/2 cup
- Eggs: 2 large
- Buttermilk: 1 cup
- Lemon juice: 1/4 cup
- Lemon zest: 1 tablespoon
- Fresh blueberries: 1 cup

Prep Time

The prep time for this Lemon Blueberry Cake is approximately 20 minutes. During this time, you will gather all your ingredients and prepare the batter for baking.

Cook Time, Total Time, Yield

The cake requires about 30 to 35 minutes of cook time in the oven. In total, including prep time, the overall time to make this delightful treat is around 50 to 55 minutes. This recipe yields a luscious cake that serves 8 to 10 people, making it perfect for sharing with friends and family.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare your cake pans by greasing and lining them with parchment paper.

Step 2: Mix Dry Ingredients

In a medium bowl, whisk together all-purpose flour, baking powder, and salt. Set this mixture aside for later use.

Step 3: Cream Butter and Sugar

In a large mixing bowl, beat together the unsalted butter and granulated sugar using an electric mixer until the mixture is light and fluffy.

Step 4: Incorporate Eggs

Add the eggs one at a time, ensuring each egg is fully incorporated before adding the next. Mix until the batter is smooth.

See also Pigs in a Blanket

Step 5: Add Lemon Zest and Juice

Stir in the freshly grated lemon zest and lemon juice to the batter, mixing until well combined.

Step 6: Alternate Adding Dry Ingredients and Buttermilk

Gradually add the dry ingredient mixture to the wet ingredients, alternating with buttermilk. Start and end with the dry ingredients,

mixing until just combined.

Step 7: Fold in Blueberries

Gently fold the fresh blueberries into the batter, taking care not to break them.

Step 8: Pour Batter into Pans

Divide the batter evenly between the prepared cake pans. Smooth the tops with a spatula for an even surface.

Step 9: Bake the Cakes

Place the pans in the preheated oven and bake for about 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Step 10: Cool the Cakes

Once baked, allow the cakes to cool in the pans for 10 minutes. Then turn them out onto a wire rack to cool completely.

Step 11: Prepare the Frosting

While the cakes are cooling, prepare your favorite frosting. A lemon cream cheese frosting pairs wonderfully with the cake.

Step 12: Assemble the Cake

Once the cakes are completely cool, place one layer on a serving platter. Spread an even layer of frosting on top, then place the second layer on top and frost the top and sides of the cake.

Step 13: Garnish and Serve

Garnish the cake with additional blueberries and lemon slices if desired. Slice and serve to enjoy!

Notes

Note 1: Choosing Blueberries

Opt for fresh blueberries for the best flavor and texture. If using frozen blueberries, do not thaw them before adding to the batter.

See also Crispy Oven-Baked Chicken Thighs

Note 2: Storing the Cake

Store any leftover cake in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

Note 3: Make it Ahead

The cake layers can be made in advance and frozen. Wrap them tightly in plastic wrap and aluminum foil for up to 2 months. Thaw before frosting.

Note 4: Alternate Frosting Options

Feel free to experiment with different frosting flavors, such as vanilla or whipped cream, to suit your taste.

Note 5: Adjusting Sweetness

Customize the sweetness of your frosting by adjusting the amount of powdered sugar based on your preference.



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Cook techniques

Creaming Butter and Sugar

The creaming process is essential for incorporating air into the butter, resulting in a light and fluffy cake. Ensure that the butter is at room temperature for best results.

Incorporating Dry Ingredients

When adding dry ingredients to the wet mixture, do this in batches. This helps to combine everything smoothly without overmixing, which could lead to a dense cake.

Folding in Berries

Gently fold the blueberries into the batter to prevent them from breaking apart. This maintains their shape and ensures even distribution throughout the cake.

Testing for Doneness

Use a toothpick or cake tester inserted into the center of the cake to check for doneness. If it comes out clean or with a few crumbs, the cake is ready.

Cooling the Cake

Allow the cake to cool in the pan for a short while before transferring it to a wire rack. This prevents it from becoming soggy at the bottom and helps it set properly.

FAQ

Can I use frozen blueberries instead of fresh ones?

Yes, you can use frozen blueberries. However, do not thaw them before mixing, as this can cause the batter to turn purple.

See also [Apple Pie with Jelly](#)

How should I store the lemon blueberry cake?

Store the cake in an airtight container at room temperature for up to 3 days, or refrigerate it for longer freshness.

Can I make this cake gluten-free?

Yes, you can substitute all-purpose flour with a gluten-free flour blend. Make sure it has xanthan gum for the best texture.

What can I use instead of lemons?

If you don't have lemons, you can use lime juice or a combination of lemon and orange zest for a different flavor.

Can I add frosting to this cake?

Absolutely! A lemon or cream cheese frosting would complement the flavors of the cake beautifully.



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Conclusion

This Lemon Blueberry Cake is a delightful combination of tart and sweet flavors, making it a perfect treat for any occasion. The moist, fluffy texture along with the bright lemon notes and juicy blueberries creates a refreshing dessert that is sure to impress family and friends. Whether enjoyed on its own or paired with a scoop of ice cream, this cake is a wonderful way to celebrate the deliciousness of seasonal ingredients.

More recipes suggestions and combination

Lemon Poppy Seed Muffins

These muffins offer a delightful lemon flavor paired with the nuttiness of poppy seeds, making them a great breakfast option or snack.

Blueberry Lemonade

A refreshing drink combining the tang of lemons and the sweetness of fresh blueberries, perfect for summer gatherings.

Lemon Blueberry Scones

Tender and flaky scones with the vibrant combination of lemon and blueberries, great for tea time or brunch.

Lemon Cheesecake with Blueberry Sauce

A rich, creamy cheesecake with a tart lemon flavor, topped with a luscious blueberry sauce for an elegant dessert.

Blueberry Lemon Tart

A crisp tart shell filled with creamy lemon filling and topped with fresh blueberries for a show-stopping dessert.



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