



Lemon Blueberry Delight Cake

The First Bite That Stole My Heart

The first time I tasted lemon blueberry cake, it was at a summer picnic. The tangy lemon zest danced with sweet blueberries in every bite. The cream cheese frosting melted like a dream. **Ever wondered how you could turn ordinary ingredients into something unforgettable?** That moment made me crave baking my own. Now, I want you to feel that magic too.

My Cake Disaster Turned Happy Accident

My first try at this cake was messy. I forgot to flour the blueberries, and they sank to the bottom. The cake still tasted amazing, just ugly. **Mistakes remind us that flavor beats perfection every time.** Home cooking is about joy, not just pretty results. Share your own

baking blunders in the comments!

Why This Cake Works

- The sour cream keeps the cake moist for days. - Lemon zest brightens the rich frosting without overpowering it. **Which flavor combo surprises you most—tangy lemon or sweet blueberries?** Try both and decide. This balance makes it a crowd-pleaser. Even picky eaters ask for seconds.

A Slice of History

Lemon-blueberry cakes became popular in 20th-century American bakeries. They mixed classic pound cake with fresh summer fruit. *Did you know blueberries were called “star berries” by Native Americans?* Their natural sweetness pairs perfectly with citrus. This cake is a tribute to simple, seasonal goodness. Would you try it with other berries?



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Ingredients:

Ingredient	Amount	Notes
All-purpose flour	260 grams (2 cups + 1 Tbsp)	1 Tbsp for blueberries
Baking powder	1 1/2 teaspoons	
Salt	1/2 teaspoon	
Unsalted butter	3/4 cup	Softened
Granulated sugar	300 grams (1 1/2 cups)	
Lemon zest	1 lemon	
Vanilla extract	2 teaspoons	
Eggs	3 large	Room temperature
Lemon juice	3 Tablespoons	
Buttermilk	1/2 cup	
Sour cream	1/2 cup	
Blueberries	1 1/2 cups	
Unsalted butter (frosting)	1/2 cup	Softened
Cream cheese (frosting)	8 ounces	
Lemon juice (frosting)	1 teaspoon	
Powdered sugar (frosting)	3 cups	
Salt (frosting)	1 pinch	
Vanilla (frosting)	1/2 teaspoon	
Cream (frosting)	1 Tablespoon	
Lemon zest (frosting)	1 lemon	

How to Make Lemon Blueberry Delight Cake

Step 1

See also [Easy Homemade Apple Butter Recipe](#)
Preheat oven to 350°F. Grease two round pans and line with parchment. Use 6" pans for thick layers, 8" for thinner. Mix flour, baking powder, and salt in a bowl. Set aside. (*Hard-learned tip: Measure flour with a scale for accuracy. Too much makes cake dense.*) **Which pan size do you prefer for layer cakes? Share below!** **Step 2** Beat butter, sugar, and lemon zest until fluffy. Add vanilla and eggs one at a time. Mix lemon juice, buttermilk, and sour cream in another bowl. Alternate adding dry and wet mixes to butter. Fold flour-dusted blueberries gently. Pour batter into pans. Bake 25 minutes. **Step 3** Cool cakes 5 minutes in pans. Transfer to a rack. Make frosting by beating butter, cream cheese, and lemon zest. Add sugar, salt, vanilla, and cream. Frost cooled layers. Top with extra zest or berries. **Cook Time:** 25 minutes **Total Time:** 1 hour **Yield:** 12 servings **Category:** Dessert, Cake

Creative Twists on This Classic

Lemon Blueberry Bundt Bake in a bundt pan. Drizzle with lemon glaze instead of frosting. **Berry Swap** Use raspberries or blackberries for a tangy twist. **Citrus Burst** Add orange zest to the batter for extra brightness. **Which variation would you try first? Vote in the comments!**

Serving Ideas & Pairings

Serve slices with whipped cream and fresh mint. Or try toasted coconut

flakes on top. Pair with iced herbal tea for a non-alcoholic option. A crisp Riesling works for wine lovers. **Which would you choose tonight?**



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Keep It Fresh or Freeze for Later

Store leftover cake in an airtight container. It stays fresh at room temp for 2 days or refrigerated for 5 days. Freeze unfrosted layers wrapped in plastic for up to 3 months. Thaw overnight before frosting. *Fun fact*: The lemon zest brightens flavors even after freezing.

See also Peanut Butter Lunch Lady Bars
Reheat slices for 10 seconds in the microwave for that just-baked warmth. Batch-cook tip: Double the recipe and freeze extra layers. Future you will thank present you during busy weeks. Ever tried freezing cream cheese frosting? Share your tricks below!

Troubleshooting Common Hiccups

Issue 1: Dense cake. Overmixing or too much flour is the culprit. Use a scale for accuracy. Issue 2: Soggy blueberries. Toss them in flour first—this keeps them suspended. Issue 3: Runny frosting. Chill the bowl before beating for thicker results. Why this matters: Small tweaks make big differences in texture. My neighbor learned this after her first cake sank. Now she swears by the flour trick. Which issue have you faced? Let's swap fixes!

Your Questions, Answered

Can I use gluten-free flour? Yes, swap 1:1 with a trusted GF blend. Results may vary slightly. **How far ahead can I bake this?** Frosted cake lasts 3 days refrigerated. Bake layers 2 days early. **What if I don't have buttermilk?** Mix 1/2 cup milk with 1/2 Tbsp vinegar. Let sit 5 minutes. **Can I use frozen blueberries?** Yes! Thaw and pat dry first to avoid extra moisture. **How to halve the recipe?** Use 1 egg plus 1

yolk. Bake in a 6" pan for 20 minutes.

Slice, Savor, Share

This cake tastes like sunshine on a plate. Perfect for picnics or cheering up a rainy day. Why this matters: Baking connects us—my grandkids always lick the frosting bowl. Tag **Savory Discovery** on Pinterest with your creations. Happy cooking! —Elowen Thorn.

You need to try !



Savorydiscovery.com

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Lemon Blueberry Delight Cake

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)



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Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **25 minutes**

Rest time: **30 minutes**

Total time: **1 hour 15 minutes**

Servings: **12 servings**

Calories: **450 kcal**

Best Season:**Summer**

Description

This lemon blueberry cake has a soft and tender crumb flecked with

juicy blueberries and a lemon cream cheese frosting delivers the ultimate balance of sweet and tart!

See also French Toast Soufflé

Ingredients

- 260 grams all-purpose flour (or 2 cups) plus 1 Tablespoon for the blueberries
- □ 1 1/2 teaspoons baking powder
- □ 1/2 teaspoon salt
- □ 3/4 cup unsalted butter, softened
- □ 300 grams granulated sugar (or 1 1/2 cups)
- □ 1 lemon, zested
- □ 2 teaspoons vanilla extract
- □ 3 large eggs, at room temp
- □ 3 Tablespoons lemon juice
- □ 1/2 cup buttermilk
- □ 1/2 cup sour cream
- □ 1 1/2 cups blueberries
- □ 1/2 cup unsalted butter, softened
- □ 8 ounces cream cheese
- □ 1 teaspoon lemon juice
- □ 3 cups powdered sugar
- □ 1 pinch salt
- □ 1/2 teaspoon vanilla
- □ 1 Tablespoon cream
- □ 1 lemon, zested

Instructions

1. Preheat oven to 350°F. Spray bottom and sides of (2) round pans

with non-cooking spray, add parchment paper, and spray again. Use 6" pans for a thicker cake, 8" for a thinner cake.

2. In a medium mixing bowl, whisk together 260 grams flour, 1 1/2 teaspoons baking powder, and 1/2 teaspoon salt.
3. In a large mixing bowl, beat together 3/4 cup softened butter, 300 grams sugar, and the zest of one lemon until light and fluffy.
4. Add 2 teaspoons vanilla and 3 eggs. Beat well.
5. Add 3 Tablespoons lemon juice and 1/2 cup sour cream to 1/2 cup buttermilk. Stir.
6. Add 1/3 of the dry ingredients and mix on low speed. Add 1/3 wet ingredients. Alternate back and forth until all ingredients are added and it's just combined. Don't over mix.
7. Add remaining 1 Tablespoon flour to the blueberries and stir. Fold into the cake batter gently.
8. Pour batter into prepared pans and bake at 350°F for 25 minutes. Check with a toothpick. The cake is done when the toothpick comes out clean.
9. Leave cakes in pans for 5 minutes, then move cakes to cooling rack until completely cooled.
10. In a medium sized bowl, beat the 1/2 cup softened butter for 1 minute. Add the 8 ounces of cream cheese and beat until blended well.
11. Add 1 teaspoon lemon juice, 1 pinch salt, 1/2 teaspoon vanilla, the zest of 1 lemon, 1 Tablespoon whipping cream and 3 cups of powdered sugar. Beat until combined.
12. Add frosting between the two layers, on the top and around the sides.

Notes

To make this a single layer blueberry lemon cake, use a 9x13 pan and bake for 25-35 minutes. Make sure to grease and line your

pans with parchment paper for easy removal. Cool the cake completely before frosting. Otherwise, the frosting will melt!

Keywords:Lemon, Blueberry, Cake, Dessert, Cream Cheese Frosting