

Lemon Blueberry Cake Recipe

This Blueberry Lemon Cake is loaded with 1 pound of blueberries and every bite has sweet pops of juicy blueberry and fresh lemon flavor. It's not too sweet and not too tangy, but just right.

Author: Natasha of NatashasKitchen.com **Servings:** 10 people (9" blueberry cake)

Calories: 353

Prep Time: 15 mins **Cook Time:** 55 mins **Total Time:** 1 hr 10 mins



Ingredients

- 2 large eggs
- 1 cup granulated sugar
- 1 cup sour cream, (8oz)
- 1/2 cup light olive oil , or vegetable oil
- 1 tsp vanilla extract
- 1/4 tsp salt
- 2 cups all-purpose flour, *
- 2 tsp baking powder
- 1 medium lemon, zest and juice, divided
- 1/2 Tbsp corn starch
- 16 oz fresh blueberries, **
- Powdered sugar to dust the top, optional

Instructions

Prep:

1. Lightly butter a 9-inch springform pan and line the bottom with parchment. Preheat Oven to 375°F.

How to Make Lemon Blueberry Cake:

1. Beat 2 eggs and 1 cup sugar with whisk attachment on high speed 5 min, or until light in color and thick.
2. Add 1 cup sour cream, 1/2 cup oil, 1 tsp vanilla, 1/4 tsp salt and whisk on low speed until well combined.
3. Whisk together the 2 cups flour with 2 tsp baking powder then add to batter 1/3 at a time, whisking to incorporate with each addition (DO NOT OVERMIX). Finally, add 1 Tbsp lemon juice and 1/2 Tbsp zest.
4. Rinse blueberries and drain well. In a medium bowl, toss blueberries with 1/2 Tbsp corn starch and 1 tsp lemon juice, stirring until well combined and no dry white cornstarch remains.
5. Pour half of batter into prepared springform pan and spread evenly. Top with half of the blueberries. Spread with remaining batter then sprinkle the rest of the blueberries evenly over the top, pushing them slightly into the batter (about halfway). Bake at 375°F for 45 to 55 min (mine was perfect at 55 min), or until a toothpick inserted in center comes out clean. Let cake rest in the pan 15-20 min then remove ring and cool until room temp or just warm. Serve dusted with powdered sugar.

Notes

**If using frozen blueberries, thaw and drain then in step #4: toss with 1 Tbsp cornstarch and omit the lemon juice. Do not add more than 16 oz blueberries

or they weigh down the cake.

*measure flour by spooning into measuring cup then scraping off the top.

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