



# Lemon Blueberry Cake

★★★★★

This lemon blueberry cake is the perfect dessert for spring celebrations and get-togethers! Each layer is studded with blueberries and frosted with a bright and refreshing lemon icing.

Recipe includes a how-to **video!**

<b>Course</b>	Cake, Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	30 minutes
<b>Total Time</b>	1 hour
<b>Servings</b>	12 servings
<b>Calories</b>	331kcal
<b>Author</b>	<a href="#">Sam Merritt</a>

## Equipment

- [8" round cake pans](#)
- [Mixing bowls](#)
- [Electric mixer](#)

## Ingredients

- 3 cups [all-purpose flour](#) (375g)
- 1 ½ cups granulated sugar (300g)
- 1 Tablespoon cornstarch
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon table salt
- ½ cup [unsalted butter](#) softened and cut into 8 pieces (113g)
- ½ cup canola or vegetable oil (120ml)
- ¾ cup [buttermilk](#) (180ml)
- 2 Tablespoons lemon zest zest lemons before squeezing
- ¼ cup lemon juice fresh-squeezed preferred (60ml)
- 4 large eggs room temperature preferred
- ½ teaspoon [vanilla extract](#)
- 2 ½ cups blueberries see note (12 oz/340g)
- 1 [batch lemon frosting or preferred frosting](#)

## Instructions

1. Preheat oven to 350F and line three 8" round cake pans by lightly but thoroughly greasing and flouring the sides and lining the bottoms with parchment paper. Set aside.

2. In a large bowl, whisk together flour, sugar, cornstarch, baking powder, baking soda, and salt.
3. Using an electric mixer, add softened butter, one tablespoon at a time, adding the next tablespoon only after the first is combined. The mixture will appear sandy in texture.
4. While mixing on low-speed, slowly drizzle in oil.
5. In a separate bowl or large measuring cup, whisk together buttermilk, lemon zest, lemon juice, eggs, and vanilla extract until combined.
6. With mixer on low-speed, slowly drizzle in the buttermilk mixture until the batter is smooth and completely combined.
7. Use a spatula to stir in blueberries.
8. Evenly divide batter into prepared cake pans and transfer to 350F oven (if your oven is not large enough for all three pans or if you only have two pans, it is fine to let the remaining batter sit on the counter while the first two pans bake. If all of your pans do fit in the oven, make sure to keep an eye on them as most ovens do not cook evenly and some pans may be done sooner than others). Bake for 30 minutes or until the surface of the cake springs back to the touch and a toothpick inserted in the center comes out mostly clean with a few moist crumbs.
9. Allow cakes to cool in cake pans for 10-15 minutes before running a knife around the edge of the pan to loosen cakes and carefully inverting onto a cooling rack to cool completely before decorating.
10. Once cooled completely, decorate the cake using lemon frosting (or preferred frosting).

## Notes

### Blueberries

I prefer to use fresh blueberries but in a pinch frozen blueberries will work instead. You do not need to thaw before using. Note that if you opt to use "wild" blueberries, they may streak your batter purple.

### Storing

Store tightly covered at room temperature for up to 24 hours or in an airtight container in the refrigerator for up to 5 days (note that the refrigerator does tend to dry out cakes the longer they are in there).

## Nutrition

Serving: 1 serving | Calories: 331kcal | Carbohydrates: 55g | Protein: 6g | Fat: 10g | Saturated Fat: 6g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 77mg | Sodium: 234mg | Potassium: 108mg | Fiber: 2g | Sugar: 29g | Vitamin A: 358IU | Vitamin C: 6mg | Calcium: 85mg | Iron: 2mg