

Foodnity Recipes

Easy Blueberry Breakfast Cake

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ½ cup honey
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh blueberries
- [ ] 1 tbsp lemon zest

For the Glaze

- [ ] 2 tbsp honey
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-inch round cake pan.
2. In a bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. Cream the softened butter with honey until light and fluffy, then beat in eggs one at a time, followed by vanilla and lemon zest.
4. Gently fold the dry ingredients into the wet mixture, being careful not to over-mix.
5. Stir in the fresh blueberries, reserving a handful to sprinkle on top before baking.
6. Pour the batter into the prepared pan, smooth the surface, and scatter the remaining blueberries.
7. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
8. While the cake cools, whisk honey and lemon juice for the glaze; drizzle over the warm cake.

Nutrition per serving

280 kcal Calories	**5 g** Protein	**45 g** Carbs	**9 g** Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk to loosen it slightly.
- Avoid crushing the berries; they add bursts of juice during baking.
- A light dusting of powdered sugar after glazing adds a festive touch.