

Foodnity Recipes

Lemon Blueberry Cake

Moist lemon blueberry cake with a bright glaze—soft crumb, sweet-tart berries, and a subtle lemon kiss.

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 cup granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] ½ cup buttermilk
- [ ] Zest of 2 lemons
- [ ] ¼ cup fresh lemon juice
- [ ] 1 cup fresh blueberries

Lemon Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl whisk together flour, baking powder, and salt; set aside.
3. Cream butter and sugar together until light and fluffy, about 3-4 minutes. Add eggs one at a time, beating well after each.
4. Mix in lemon zest and juice, then alternate adding the dry ingredients and buttermilk, beginning and ending with the dry mix.
5. Gently fold in the blueberries, taking care not to crush them.
6. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
7. While the cake cools, whisk together powdered sugar, lemon juice, and zest until smooth.
8. When the cake is warm, drizzle the glaze over the top, allowing it to drip down the sides. Let it set before serving.

Nutrition per serving

320 kcal	4 g	49 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens too much, add a splash more lemon juice.
- For extra zing, dust the finished cake with a pinch of lemon zest.
- You can substitute half the blueberries with raspberries for a different hue.