

BLUEBERRY CAKE WITH LEMON CREAM CHEESE FROSTING

INGREDIENTS

FOR THE BLUEBERRY CAKE

- 1 ½ sticks (170g) unsalted butter, softened
- 2 cups (400g) sugar
- 3 large eggs
- 3 cups (342g) cake flour - if you do not have cake flour see Notes below
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) baking soda
- ½ teaspoon (3g) salt
- 1 cup (227g) sour cream
- 1 ½ cups (198g) blueberries, pureed in a blender, then cook in ¼ cup water over medium heat until reduced to ¾ cup (181g) Cool before using.
- ¼ cup (54g) vegetable oil (I use avocado oil)
- * Pink Coloring Gel - Optional. We used a small amount to bring out the blue color of the berries
- ½ cup (132g) whole blueberries (fold in the batter at the end of mixing)

FOR THE LEMON CREAM CHEESE BUTTERCREAM

- 3 sticks (339g) unsalted butter, slightly softened
- 1 package (226g) cream cheese, slightly softened (do not use reduced fat cream cheese
- or cream cheese from a tub, both are too soft for the recipe)
- ¼ cup (57g) lemon juice - Approximate amount of one lemon. (Adjust to your liking)
- zest of 1 lemon
- 7 ½ cups (863g) powdered sugar (sift then measure/weigh)
- *If you need to thin the consistency, you can add milk in small amounts.

INSTRUCTIONS

FOR THE BLUEBERRY CAKE

1. It is good to prepare the blueberries first. Measure out 1 ½ cups (198g) blueberries. If using frozen blueberries it is best to allow them to thaw before they are pureed. In a saucepan add the pureed blueberries and ¼ cup water. Cook over medium high heat until they are reduced to ¾ cup (181g). If you happen to reduce too much, just add water to reach the ¾ cup mark.
2. Cool the reduced blueberries until cool. Can be made in advance and refrigerated.
3. Preheat the oven to 350 degrees, grease and flour three 8 inch x 2 inch round cake pans.
4. In a medium sized bowl, add flour, baking powder, baking soda and salt. Whisk to blend for 30 seconds. Set aside.
5. In another bowl, combine the sour cream, blueberry puree and oil. Blend with fork and set aside.
6. In the bowl of your mixer, mix the butter until smooth, gradually add the sugar and mix on medium speed 3 to 5 minutes or until lightened in color and fluffy. If using a hand mixer, you may need to mix a bit longer.
7. Add the eggs 1 at a time mixing until the yellow of the yolk disappears.
8. Add the flour mixture and the sour cream mixture alternately, beginning and ending with the flour mixture (3 additions of dry ingredients, 2 additions of wet ingredients).
9. Add pink coloring gel at this time. I added just a small amount to brighten the color. Mix until combined and smooth. Do not mix above medium speed or mix too long.
10. Fold in ½ cup blueberries
11. Bake at 350 degrees for 22 to 25 minutes or until a toothpick inserted into the center of the cake comes out clean or with just a few crumbs attached. Keep an eye on it, ovens can bake differently.
12. Let cool in pans 5 to 10 minutes, then turn out.

LEMON CREAM CHEESE BUTTERCREAM

1. Add the slightly softened butter in the bowl of your mixer and mix until smooth.
2. Add pieces of cream cheese to the mixing bowl. The cream cheese should be soft enough that it combines easily into the butter mixture.
3. Gradually add the powdered sugar. Add the lemon juice, lemon extract and zest. Do not over mix. The longer it is mixed the softer it becomes. If it becomes too soft, refrigerate 10 minutes or so and it will firm up.
Makes about 5 cups of frosting.

SUBSTITUTION FOR CAKE FLOUR:

Using all purpose flour (plain in the UK) for each cup of flour in a recipe, remove 2 Tablespoons of flour replace with 2 Tablespoons cornstarch (cornflour in the UK). This recipe has 3 cups of flour so you will measure out 3 cups of all purpose flour, remove 6 Tablespoons and replace with 6 Tablespoons cornstarch, whisk to blend.