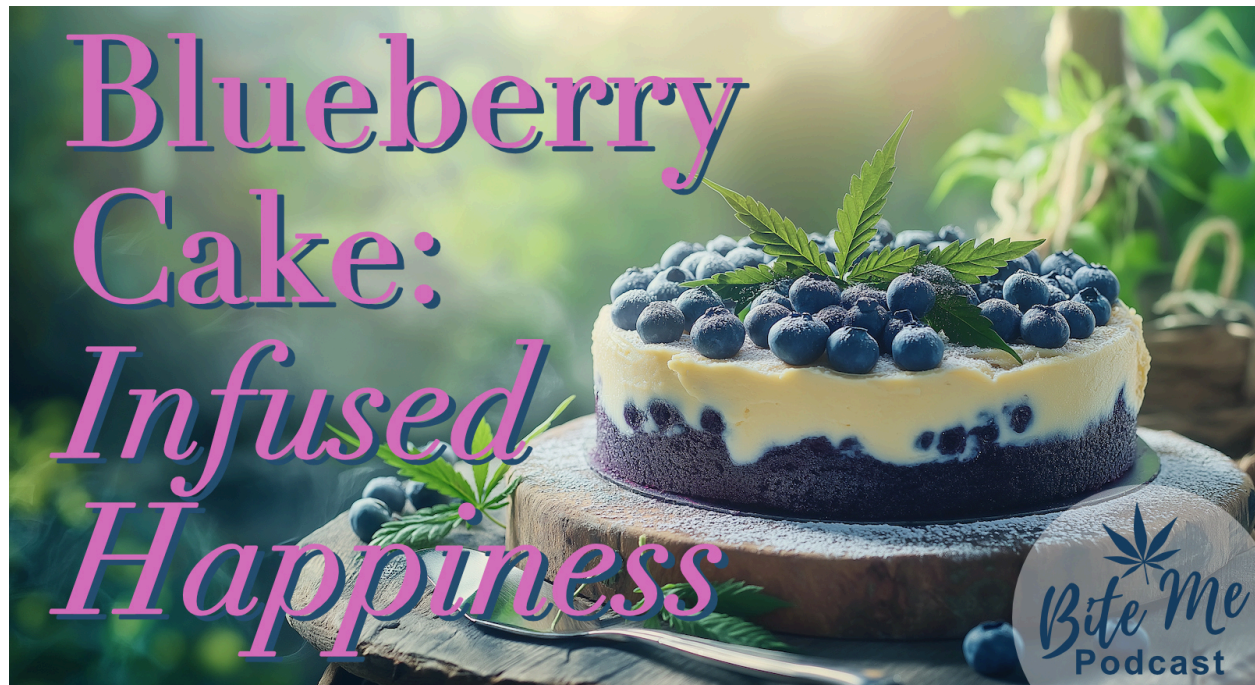
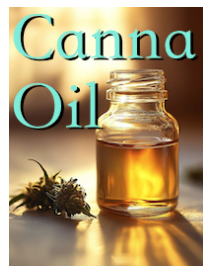


The show about edibles



Discover the essential ingredients and follow these simple steps to create a luscious cannabis-infused blueberry cake with zesty lemon cream cheese frosting, ensuring a perfect treat every time.

Infusion used for this blueberry cake



Suggested Infusion: Cannabis-Infused Vegetable Oil ($\frac{1}{4}$ cup / 54g). We used avocado oil, but you could use coconut oil.

See the [Alternative Infusions](#) at the end of the Ingredients section for alternative infusion options.

Ingredients

This recipe requires 2 parts:

- 1. The cake
- 2. The icing

Part 1: 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) cannabis infused 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)

Part 2: For the lemon cream cheese buttercream icing

- 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.

Alternative Infusions

If you prefer a different infusion method, you can substitute the infused oil with one of the following:

- [Cannabutter](#): Use ¼ cup (54g) infused butter instead of oil.
- Cannasugar**: Replace up to ½ cup (100g) of regular sugar with infused sugar.
- Cannaflour**: Substitute up to 1 cup (114g) of the flour with infused flour.

Cake flour substitution

Using all-purpose flour (plain flour in the UK): For each cup (120g) of flour in a recipe, remove 2 tablespoons (16g) of flour and replace with 2 tablespoons (16g) of cornstarch (cornflour in the UK). Whisk to blend.

Please consider this: Reheating (cooking) an infusion slightly degrades its potency.

Kitchen Tools

- Oven
- Three round cake pans: for baking the cake layers
- Mixing bowls: for preparing cake and frosting mixtures
- Electric mixer: to blend the ingredients smoothly
- Spatula: for folding in ingredients and spreading frosting
- Measuring cups and spoons: for accurate ingredient measurement
- Toothpick or fork: to check the cake’s doneness

Extra: A potency checker like tCheck is very useful for measuring the strength of your cannabis infusion before making your blueberry cannabis cake.

Instructions to make your cannabis-infused blueberry cake

- Prepare the blueberries first. Measure 1 ½ cups (198g) of blueberries. If using frozen blueberries, allow them to thaw before pureeing. In a saucepan, combine the pureed blueberries with ¼ cup (60ml) of water. Cook over medium-high heat until reduced to ¾ cup (181g). If reduced too much, add water to reach the ¾ cup (181g) mark.
- Cool the reduced blueberries to room temperature. This step can be done in advance and refrigerated.
- Preheat the oven to 350°F (175°C). Grease and flour three 8-inch x 2-inch (20cm x 5cm) round cake pans.
- Prepare the dry ingredients. In a medium bowl, combine 3 cups (375g) of flour, 2 ½ teaspoons (12g) of baking powder, ½ teaspoon (3g) of baking soda, and ½ teaspoon (3g) of salt. Whisk for 30 seconds and set aside.
- Prepare the wet ingredients. In another bowl, combine ¾ cup (180g) of sour cream, the blueberry puree, and ⅓ cup (80ml) of oil. Mix with a fork and set aside.
- Cream the butter and sugar. In the bowl of a mixer, beat ¾ cup (170g) of butter until smooth. Gradually add 1 ¾ cups (350g) of sugar and mix on medium speed for 3 to 5 minutes, until light and fluffy. If using a hand mixer, mix slightly longer.
- Incorporate the eggs. Add 4 large eggs one at a time, mixing until the yolk is fully blended before adding the next.
- Combine wet and dry ingredients. Alternately add the flour mixture and the sour cream mixture, beginning and ending with the flour mixture (three additions of dry ingredients, two additions of wet ingredients).
- Add food coloring (optional). Mix in a small amount of pink gel coloring to brighten the cake's hue. Stir until fully combined and smooth. Avoid overmixing or exceeding medium speed.
- Fold in additional blueberries. Gently fold in ½ cup (66g) of whole blueberries.
- Bake the cake. Bake at 350°F (175°C) for 22 to 25 minutes, or until a toothpick inserted into the center comes out clean or with a few crumbs. Keep an eye on it, as oven temperatures may vary.
- Cool and remove from pans. Let the cakes cool in their pans for 5 to 10 minutes, then turn them out onto a wire rack to cool completely.

This recipe not only promises a delicious treat but also offers flexibility in cannabis infusion, making it perfect for both newcomers and seasoned enthusiasts.

Tips for creating the best infused blueberry cake

Here are a few best practices to create the perfect cannabis-infused blueberry cake:

- Experiment with infusion levels: You can adjust the potency by choosing how much cannabis-infused butter or oil to use in the recipe. Infuse either the cake, the frosting, or both, depending on your preference for strength and flavor.
- Choose the right 420 infused oil: If opting for an oil-based infusion, avocado oil is recommended for its neutral flavor. You can boost the potency by substituting some or all of the regular oil with cannabis-infused oil.
- Check cake doneness properly: Because of the moist ingredients like sour cream and puree, baking times may vary. Always use a toothpick or fork to check if the cake is fully baked, looking for it to come out clean.
- Cooling is crucial: Allow the cakes to cool completely in the pans before attempting to turn them out. This prevents the cakes from breaking and makes them easier to frost.
- Use Fresh blueberries for best results: While frozen blueberries can be used, fresh berries provide better flavor and texture. They also prevent the cake from becoming too soggy.
- Manage your flour substitutes: If you don't have cake flour, make your own by mixing all-purpose flour with cornstarch. Remove two tablespoons of flour per cup and replace with two tablespoons of cornstarch for a lighter cake texture.
- Enhance the Lemon Flavor: If you love a strong lemon taste, consider adding lemon extract to your frosting. It complements the blueberries and enhances the overall flavor of the cake.

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