

Blueberry Lemonade Buttermilk Cake: A Zesty & Moist Dessert

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OVEN
350°F

TIME
5 min

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INGREDIENTS

to create this bright and beautiful Blueberry Lemonade Buttermilk Cake:

For the Lemon Glaze: 1 % cups powdered sugar 3-4
tbsp fresh lemon juice:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get this delicious cake baked!
3. Prep : Your Pan and Oven:
4. Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper for easy removal.
5. Combine : Dry Ingredients:
6. In a large bowl, whisk together the
7. all-purpose flour, granulated sugar, baking powder, baking soda, and salt
8. Cream : Butter and Eggs:
9. In a separate medium bowl, or the bowl of a stand mixer, cream together the
10. softened butter
11. until light and fluffy. Beat in the
12. one at a time, mixing well after each addition until fully incorporated.
13. Add : Wet Ingredients:
14. Gradually add the
15. buttermilk, lemon zest, and fresh lemon juice
16. to the butter-egg mixture, mixing until just combined. The mixture might look slightly curdled at this point, which is normal.
17. Combine : Wet and Dry:
18. Slowly add the dry ingredients to the wet ingredients, mixing on low speed (or by hand) until just combined. Be careful not to overmix the batter; a few lumps are okay.
19. Fold in : Blueberries:

20. In a small bowl, toss the
21. blueberries
22. with 1 tablespoon of flour from your measured flour (this helps prevent them from sinking). Gently fold the floured blueberries into the cake batter.
23. Bake the : Cake:
24. Pour the batter evenly into the prepared baking pan. Bake for
25. 35-45 minutes

SWAPS & NOTES

Blueberries: While fresh blueberries are fantastic, frozen blueberries work perfectly well here.

Just don't thaw them before adding them to the batter; tossing them directly in helps prevent them from sinking to the bottom of the cake.

Buttermilk: If you don't have buttermilk on hand, you can make a quick substitute: add 1 tablespoon of lemon juice or white vinegar to a measuring cup, then fill the rest of the way with regular milk to make 1 cup.

Let it sit for 5 minutes before using.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter and eggs are at room temperature .

This helps them combine smoothly with other ingredients, creating a more uniform and tender cake batter.

Don't Overmix: Overmixing develops the gluten in the flour, leading to a tough cake.

Zest First: When using fresh lemons, zest them before you juice them.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/blueberry-lemonade-buttermilk-cake-a-zesty-moist-dessert/>