

## Zesty Lemon Blueberry Layer Cake: Your New Favorite Dessert

Here's what you'll need to create this magnificent Elegant Lemon Blueberry Cake:



**OVEN**  
**350°F**

**TIME**  
**5-10 min**

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### INGREDIENTS

to create this magnificent Elegant Lemon Blueberry Cake:

For the Frosting: 8 oz cream cheese , softened 1/2 cup (1 stick) unsalted butter , softened 4 cups powdered sugar 2 tbsp lemon juice 1 tsp vanilla extract:

### DIRECTIONS

1. Steps for the : Recipe
2. Follow these steps for a perfectly baked and frosted Elegant Lemon Blueberry Cake:
3. Prep : Your Pans and Oven:
4. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. This ensures your cakes release easily.
5. Combine : Dry Ingredients:
6. In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set this aside.
7. Cream : Butter and Sugar:
8. In a large mixing bowl, cream together the softened unsalted butter and granulated sugar until the mixture is light and fluffy.
9. Add the eggs one at a time, beating well after each addition. This incorporates air and creates a lighter cake texture.
10. Flavor : Boost:
11. Stir in the lemon zest, lemon juice, and vanilla extract. The aroma alone will be amazing!
12. Alternate : Wet and Dry:
13. Gradually add the dry flour mixture to the wet ingredients, alternating with the buttermilk. Begin and end with the flour mixture. Mix until just combined; do not overmix. Overmixing can lead to a tough cake.
14. Fold in : Blueberries:
15. Gently fold in the fresh blueberries that you tossed in 1 tablespoon of flour. Coating them helps prevent them from sinking to the bottom of your cake layers.

16. Bake the : Cakes:
17. Divide the batter evenly between the two prepared pans. Bake for 25-30 minutes, or until a toothpick inserted into the center of a cake comes out clean.
18. Cooling : Time:
19. Let the cakes cool in their pans for 10 minutes. This helps them firm up before you move them. Then, carefully transfer them to a wire rack to cool completely.
20. Important:
21. Do not frost warm cakes, or your frosting will melt!
22. Make the : Frosting:
23. While the cakes cool, prepare the frosting. In a bowl, beat together the softened cream cheese and softened butter until smooth and lump-free.
24. Finish the : Frosting:
25. Gradually add the powdered sugar, mixing until fully incorporated. Then, mix in the lemon juice and vanilla extract until the frosting is smooth and creamy.

## SWAPS & NOTES

**Buttermilk Substitute:** No buttermilk on hand?

You can easily make your own by adding 1 tablespoon of fresh lemon juice or white vinegar to a liquid measuring cup, then filling the rest with regular milk (dairy or non-dairy) until it reaches 1 cup.

Let it sit for 5-10 minutes until it slightly curdles.

**Frozen Blueberries:** If fresh blueberries aren't available, you can use frozen ones.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** This is crucial for both the cake and the frosting.

Room temperature eggs, butter, cream cheese, and buttermilk emulsify better, leading to a smoother batter and a more consistent final product.

**Don't Overmix:** Overmixing the batter develops the gluten too much, which can result in a tough, dense cake.

**Measure Flour Correctly:** Spoon your flour into the measuring cup and level it off with the back of a knife.

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

Original recipe: <https://chefmaniac.com/zesty-lemon-blueberry-layer-cake-your-new-favorite-dessert/>