

Blueberry Cornmeal Cake: A Sweet, Tender, and Rustic Dessert

1 1/2 cups all-purpose flour



OVEN
350°F

TIME
4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 cup yellow cornmeal
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup whole milk
- 1 1/2 cups fresh blueberries

Swaps and Notes:

Cornmeal: Use a finely ground yellow cornmeal for the best texture. It gives the cake a subtle, but noticeable, grit that's delicious.

Blueberries: Fresh blueberries are best, as they hold their shape and flavor well. You can use frozen blueberries, but don't thaw them first.

Milk: Whole milk works best for a rich, tender cake. You can use a lower-fat milk, but the texture might be slightly different.

Butter: Make sure your butter is at room temperature. This is crucial for a light, fluffy batter.

Sugar: For a crunchier topping, you can sprinkle a little turbinado sugar over the top of the cake before baking.

Instructions:

Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or an 8x8 inch square baking pan.

Combine Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, yellow cornmeal, baking powder, and salt.

Cream Butter & Sugar: In a large bowl, use a stand mixer or a hand mixer to beat the softened butter and granulated sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.

Add Eggs and Vanilla: Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.

Combine Wet and Dry: Add the dry ingredients to the butter mixture alternately with the whole milk, beginning and ending with the dry ingredients. Mix on low speed until just combined.

Add Blueberries: Gently fold in the fresh blueberries with a spatula. Don't overmix, or the blueberries will start to break down and turn the batter a purple-gray color.

Bake: Pour the batter into your prepared pan and spread it evenly. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.

Cool and Serve: Let the cake cool in the pan on a wire rack for at least 15 minutes before inverting and serving.

Tips for Success:

Don't Overmix: As with any cake, overmixing the batter will result in a tough, dense cake. Mix only until the ingredients are just combined.

Toss Blueberries in Flour: To prevent the blueberries from sinking to the bottom of the cake, you can toss them with a tablespoon of flour before folding them into the batter.

Let It Cool: Let the cake cool for at least 15 minutes before you try to remove it from the pan. This prevents it from breaking apart.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 350

Protein: 5g

Fat: 15g

Carbohydrates: 50g

DIRECTIONS

1. **Prep the : Oven and Pan:** Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or an 8x8 inch square baking pan.
2. **Combine : Dry Ingredients:** In a medium bowl, whisk together the all-purpose flour, yellow cornmeal, baking powder, and salt.
3. **Cream : Butter & Sugar:** In a large bowl, use a stand mixer or a hand mixer to beat the softened butter and granulated sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.
4. **Add : Eggs and Vanilla:** Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
5. **Combine : Wet and Dry:** Add the dry ingredients to the butter mixture alternately with the whole milk, beginning and ending with the dry ingredients. Mix on low speed until just combined.
6. **Add : Blueberries:** Gently fold in the fresh blueberries with a spatula. Don't overmix, or the blueberries will start to break down and turn the batter a purple-gray color.
7. **Bake:** Pour the batter into your prepared pan and spread it evenly. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool and : Serve:** Let the cake cool in the pan on a wire rack for at least 15 minutes before inverting and serving.
9. **Tips for Success: Don't Overmix:** As with any cake, overmixing the batter will result in a tough, dense cake. Mix only until the ingredients are just combined.

10. Toss : Blueberries in Flour: To prevent the blueberries from sinking to the bottom of the cake, you can toss them with a tablespoon of flour before folding them into the batter.
11. Let : It Cool: Let the cake cool for at least 15 minutes before you try to remove it from the pan. This prevents it from breaking apart.
12. Serving Suggestions and Pairings: This Blueberry Cornmeal Cake is delicious on its own, but it's even better with a few simple additions. Serve it warm with a scoop of vanilla ice cream, a dollop of whipped cream, or a dusting of powdered sugar. It's also fantastic with a cup of coffee or a tall glass of milk.
13. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
14. Calories: Approximately 350
15. Protein: 5g
16. Fat: 15g
17. Carbohydrates: 50g
18. This is a sweet and satisfying treat, so it's best enjoyed as an occasional dessert.
19. Storage and Leftover Tips: This cake will keep well in an airtight container at room temperature for up to 3 days. For longer storage, you can freeze it for up to 2 months. Just wrap it tightly in plastic wrap and then in foil. Thaw it at room temperature before serving.
20. More Recipes You Will Love: If you're a fan of simple, delicious desserts, you'll love some of my other recipes. For a fun cake that's always a hit, my This Unicorn Poke Cake Became My Favorite Party Trick is a showstopper. For another easy and nostalgic treat, you can't go wrong with my recipe for These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times. And for another simple dessert, my These Easy Coconut Macaroons are My Favorite 3-Ingredient Treat is a winner.
21. Final Thoughts: This Blueberry Cornmeal Cake is a recipe that is sure to become a new favorite in your home. It's a simple, rustic, and incredibly delicious cake that is the perfect way to celebrate fresh, seasonal ingredients.
22. I'd love to know what your favorite way to use up fresh blueberries is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy baking!

SWAPS & NOTES

Cornmeal: Use a finely ground yellow cornmeal for the best texture.

It gives the cake a subtle, but noticeable, grit that's delicious.

Blueberries: Fresh blueberries are best, as they hold their shape and flavor well.

You can use frozen blueberries, but don't thaw them first.

TIPS FOR SUCCESS

Don't Overmix: As with any cake, overmixing the batter will result in a tough, dense cake.

Mix only until the ingredients are just combined.

Toss Blueberries in Flour: To prevent the blueberries from sinking to the bottom of the cake, you can toss them with a tablespoon of flour before folding them into the batter.

Let It Cool: Let the cake cool for at least 15 minutes before you try to remove it from the pan.

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

Original recipe: <https://chefmaniac.com/blueberry-cornmeal-cake-a-sweet-tender-and-rustic-dessert/>