

Blueberry Cake with Blueberry Frosting: The Ultimate Dessert

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OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup buttermilk
- 1 1/2 cups fresh blueberries, tossed in 1 tablespoon flour

For the Blueberry Frosting:

- 2 cups powdered sugar
- 1/4 cup fresh blueberries, mashed
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract

Swaps and Notes:

Blueberries: Fresh blueberries are best for this recipe. If you're using frozen, don't thaw them! Just toss them in a tablespoon of flour before adding them to the batter.

Buttermilk: Buttermilk is a must for the cake! It reacts with the baking soda to create a light, tender crumb. If you don't have it, you can make a simple substitute by adding a tablespoon of white vinegar or lemon juice to a cup of milk and letting

it sit for 5 minutes.

Butter: Use unsalted butter for both the cake and the frosting. Make sure it's softened to room temperature for the frosting.

Frosting: The mashed blueberries in the frosting add a beautiful color and a fantastic flavor. You can also use a little bit of blueberry jam.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan.

Mix the Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

Cream the Butter and Sugar: In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened butter and granulated sugar on medium-high speed for 3-5 minutes, until the mixture is light and fluffy.

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

Combine the Wet and Dry: Add the flour mixture to the butter mixture in three alternating additions with the buttermilk, beginning and ending with the flour mixture. Mix on low speed until just combined. Do not overmix! Gently fold in the blueberries.

Bake the Cake: Pour the batter into your prepared cake pan and spread it out evenly. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Make the Frosting: In a large bowl, using a hand mixer, beat the softened butter until it is light and creamy. Gradually add the powdered sugar, mixing on low speed until combined. Beat in the mashed blueberries, milk, and vanilla extract until the frosting is smooth and fluffy.

Assemble and Serve: Once the cake is completely cooled, frost the top and sides of the cake.

Garnish with a few fresh blueberries. Serve immediately.

Tips for Success:

Toss Blueberries in Flour: Tossing the blueberries in flour before adding them to the batter helps prevent them from sinking to the bottom of the cake.

Room Temperature Ingredients: Make sure your butter, eggs, and buttermilk are at room temperature. This is the most important tip for a light, fluffy cake!

Don't Overmix: Overmixing the batter will develop the gluten and result in a tough, dense cake.

Cool the Cake Completely: Don't frost the cake until it's completely cooled, or the frosting will melt and slide off.

DIRECTIONS

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13. **Serving Suggestions and Pairings:** This Blueberry Cake is a perfect dessert on its own. It's so rich and decadent that you don't need much else. You could serve it with a simple cup of coffee or a glass of milk. For a full dessert spread, it would go perfectly with other classic treats like a big family banana pudding or some delicious easy pumpkin spice muffins.
14. **Nutritional Information (per serving, approximate):**
Calories: 500 kcal
15. **Carbohydrates:** 70g
16. **Protein:** 6g
17. **Fat:** 25g
18. **Saturated Fat:** 15g
19. **Cholesterol:** 80mg
20. **Sodium:** 250mg
21. **Fiber:** 2g
22. **Sugar:** 50g
23. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. **Storage and Leftover Tips:** This cake can be stored in an airtight container at room temperature for up to 3 days. For longer storage, you can freeze it for up to 3 months. Thaw it at room temperature for a few hours before serving.
25. **More Recipes You'll Love:** If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

SWAPS & NOTES

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