

Homemade Lemon Blackberry Layer Cake with Fresh Berry Buttercream

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OVEN
350°F

TIME
3 min

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INGREDIENTS

Lemon Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- ... tsp baking soda
- ‰ tsp salt
- 1... cups granulated sugar
- 3 tbsp lemon zest (about 2 lemons)
- 12 tbsp unsalted butter, softened
- 2 eggs, room temperature
- ‰ tsp lemon oil
- 3 tbsp lemon juice
- 2/3 cup milk, room temperature

Blackberry Frosting:

- 1‰ cups blackberries
- 2 tbsp granulated sugar
- 1 tbsp lemon juice
- 2 cups unsalted butter, softened
- 6 cups powdered sugar, sifted

DIRECTIONS

1. Prepare the Pans: Preheat oven to 350°F (175°C). Grease two 8-inch round cake pans and set aside.
2. Mix the Dry Ingredients: Whisk together flour, baking powder, baking soda, and salt in a medium bowl. Set aside.
3. Infuse the Sugar: In a mixer bowl, rub lemon zest into the sugar for several minutes until fragrant. This releases the essential oils and deepens the lemon flavor.
4. Cream Butter & Sugar: Add softened butter and beat on medium speed for about 3 minutes until light and fluffy.
5. Add Eggs & Flavor: Add eggs one at a time, mixing well after each addition. Stir in lemon oil and lemon juice. Scrape down the bowl.
6. Combine the Batter: On low speed, add half the dry ingredients, then the milk, then the remaining dry ingredients. Mix just until combined. Avoid overmixing.
7. Bake: Divide batter evenly between pans. Bake 23-25 minutes, until lightly golden and a toothpick inserted in the center comes out clean. Cool in pans for 10 minutes, then transfer to a wire rack to cool completely.
8. Cook the Blackberries: In a saucepan, combine blackberries, sugar, and lemon juice. Cook over medium-low heat for about 5 minutes until juicy and broken down.
9. Strain & Reduce: Strain through a fine sieve, pressing to extract juice. Return juice to the saucepan and simmer until reduced by half (about 5 minutes). Let

cool completely.

10. **Make the Frosting:** Beat butter until smooth. Gradually mix in powdered sugar. Slowly add cooled blackberry reduction and beat until creamy and beautifully tinted.
11. **Assemble:** Frost between layers and around the cake. Garnish with fresh blackberries and thin lemon slices if desired.

SWAPS & NOTES

Add an extra ½ tablespoon of lemon zest for extra punch.
Frozen blackberries work too - just thaw and drain excess liquid before cooking.

Milk alternatives like whole oat milk or almond milk can be used, though whole milk gives the richest texture.

Make sure your butter, eggs, and milk are at room temperature for a smooth batter and fluffy frosting.

TIPS FOR SUCCESS

Only zest the yellow part of the lemon - the white pith is bitter.

Let the blackberry reduction cool fully before adding it to the frosting.

Don't overmix the batter or the cake may become dense.

Remove cake from the fridge about 1 hour before serving for the softest texture.

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

Original recipe: <https://chefmaniac.com/homemade-lemon-blackberry-layer-cake-with-fresh-berry-buttercream/>