

## Blueberry Lemonade Buttermilk Cake That's Bright, Buttery, and Perfect for Summer

1/2 cup unsalted butter, softened



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

1/2 cup unsalted butter, softened  
1 1/4 cups granulated sugar  
2 large eggs  
1 tablespoon lemon zest  
1/4 cup fresh lemon juice  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup buttermilk  
1 1/2 cups fresh or frozen blueberries  
1 tablespoon flour, for tossing blueberries  
Powdered sugar or lemon glaze, optional for topping

### DIRECTIONS

1. Preheat the oven. Set your oven to 350°F. Grease and flour a 9-inch round cake pan or springform pan.
2. Cream the butter and sugar. In a large bowl, beat the softened butter and sugar until light and fluffy. This helps give the cake its tender texture.
3. Add the wet ingredients. Beat in the eggs one at a time, then mix in the lemon zest, lemon juice, and vanilla extract.
4. Combine the dry ingredients. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
5. Alternate dry ingredients and buttermilk. Add the dry ingredients to the butter mixture in batches, alternating with the buttermilk. Mix just until combined.
6. Fold in the blueberries. Toss the blueberries with 1 tablespoon of flour, then gently fold them into the batter.
7. Bake the cake. Pour the batter into the prepared pan and smooth the top. Bake for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool and finish. Let the cake cool in the pan for about 10 minutes before transferring it to a wire rack. Dust with powdered sugar or drizzle with lemon glaze once fully cooled.

### SWAPS & NOTES

Fresh blueberries are wonderful here, but frozen blueberries

work too.

If using frozen, don't thaw them first or they may bleed too much into the batter.

Just toss them with a little flour before folding them in.

If you don't have buttermilk, you can make a quick substitute by adding 1 tablespoon of lemon juice or vinegar to 1 cup of milk and letting it sit for about 5 minutes.

### TIPS FOR SUCCESS

Be gentle when folding in the blueberries so you don't crush them and turn the batter purple.

A light hand keeps the berries more evenly distributed and helps the cake keep its pretty look.

Also, don't overmix the batter once the flour is added.

That's one of the easiest ways to end up with a tougher cake.

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

Original recipe: <https://chefmaniac.com/blueberry-lemonade-buttermilk-cake-thats-bright-buttery-and-perfect-for-summer/>