

## Lemon Blueberry Cake (Recipe adapted from *Cooking Classy™*)

You will need 2 lemons for this cake—one for zest and juice and one to slice for garnish

1 ½ cups cake flour  
1 ½ cups all-purpose flour  
2 tsp baking powder  
¼ tsp baking soda  
¾ tsp salt  
2 cups sugar  
1 cup unsalted butter, room temperature  
1 Tbsp lemon zest (zest of 1 large lemon)  
4 large eggs, room temp.  
2 tsp lemon extract  
½ tsp vanilla extract  
¾ cups + 2 Tbsp milk  
¼ cup + 2 Tbsp sour cream  
2 Tbsp fresh lemon juice (Use same lemon you used for zest)  
2 ½ cups fresh blueberries, rinsed and dried well (Save about 24 berries for garnish)

Grease bottoms of two 9-inch round cake pans, line bottom of each with parchment paper, and lightly grease paper.

Sift cake flour into small bowl. Add all-purpose flour, baking powder, soda, and salt. Whisk for 30 seconds. Set aside. In large bowl, beat butter, sugar, and lemon zest until pale and fluffy. Add eggs, one at a time, beating 20 seconds after each addition. Stir in lemon extract and vanilla. Set aside. Preheat oven to 350 degrees.

In medium bowl, measure out milk, then stir in sour cream and lemon juice; let rest 3 minutes. Toss blueberries with 2 Tbsp of the flour mixture, **reserving 24 berries for garnish.** Add remaining flour mixture alternately with milk mixture to butter/egg mixture, mixing just until combined after each addition. Scrape bottom and sides of bowl with spatula. Gently fold in coated blueberries. Divide batter into prepared pans. Bake until toothpick comes out clean, 30 – 40 minutes. Cool in pans for 30 minutes; then invert onto wire racks to cool completely. Fill and frost with cream cheese frosting. Decorate according to illustration.

### Cream Cheese Frosting

12 oz. cream cheese, room temperature  
¾ cup unsalted butter, room temperature  
1 tsp vanilla  
3 cups powdered sugar

Whip butter until pale and fluffy. Add cream cheese and beat well. Add vanilla and powdered sugar and blend until smooth.

### To Decorate:

1. Draw an **imaginary** line down center of cake and decorate only left half. Leave a 1-inch margin around edge of cake. Place a blueberry to the left of your imaginary line at the top and bottom of the cake, maintaining your margin around edge.
2. Cut a thin slice from the center of one lemon. Make a cut from the outer edge of the slice to the center. Twist slice and place on cake halfway between the top and bottom blueberries you placed in step one, about an inch from the left edge of the cake.
3. Create a crescent shape with remaining 24 blueberries on left half of cake.
4. Cut another thin slice from the lemon and cut it into wedges. Use two or three wedges and place randomly among blueberries.
5. Place four or five silk flowers randomly among blueberries.

