



Lots of Lemon Blueberry Cake



from *The Lifegiving Table*

INGREDIENTS:

Oil or cooking spray plus flour to prepare pan

3 c. unbleached all-purpose flour

1 1/2 tsp. non-aluminum baking powder

1/4 tsp. baking soda

1/4 tsp. salt

1 c. (2 sticks) salted butter, room temperature

1 3/4 c. granulated sugar

4 eggs

2 tsp. vanilla extract

1 c. plain yogurt

1/2 c. sour cream

5 Tbsp. fresh lemon juice

1 1/2-2 Tbsp. lemon zest, chopped

1 3/4 c. blueberries, tossed in 1 Tbsp. of flour (1 1/2 c. if using frozen blueberries)

1 1/2 c. confectioner's sugar

7 tsp. fresh lemon juice

1 Tbsp. maple syrup

Zest of 1 whole lemon to garnish, optional

1/3-1/2 c. blueberries to garnish

DIRECTIONS:

Heat oven to 350 degrees. Grease and flour bundt pan.

In a large bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.

In another large bowl, beat butter until smooth. Add sugar and cream together for up to 5 minutes, until fluffy. Add eggs one at a time and beat well after each addition.

Add vanilla extract, yogurt, sour cream, 5 Tbsp. lemon juice, and 1 1/2-2 Tbsp. lemon zest. Beat until combined.

Add flour mixture to egg mixture in three batches, beating after each addition. Then continue beating 3 to 4 minutes on medium-high until mostly smooth. Add blueberries and fold in very gently with a spoon so that the batter will not turn blue. Spoon into prepared pan and shake to even it out.

Bake at 350 degrees for 50-60 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool on a wire rack for 8-10 minutes.

Gently run a knife around the inside edges and along the inside rim of the pan to loosen cake. Turn out of the pan on a rack and cool completely.

For the glaze, mix together the confectioner's sugar, 7 tsp. lemon juice, maple syrup in a small bowl until smooth. Drizzle glaze over the top of the cake and let it roll down the sides. If desired, sprinkle with lemon zest and fill the hole in the cake with fresh blueberries.

(Sliced thinly, makes 20-24 slices.)