



THE J.M. SMUCKER Co

Blueberry Lemon Layer Cake

Prep Time Cook Time Serves Difficulty

1 hr 35 mins 12 N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1 3/4 cups (425 mL) granulated sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 3 1/3 cups (825 mL) **Robin Hood®** Best for Cake & Pastry Flour
- 1 tbsp (15 mL) baking powder
- 1/4 tsp (2 mL) salt
- 1 cup (250 mL) milk
- 1/2 cup (125 mL) fresh lemon juice
- 1 1/2 cups (375 mL) fresh blueberries, plus additional for filling and garnish, optional
- **Cream Cheese Icing:**
- 1 pkg (225 g) cream cheese, softened
- 1/2 cup (125 mL) butter, softened
- 1 tsp (5 mL) vanilla extract
- 3-4 cups (750 mL-1 L) icing sugar
- 1-2 tbsp (15-30 mL) milk

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease two 9" (23 cm) cake pans.

Step 2:

Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk, beating after every addition. Mix in lemon juice and blueberries. Divide batter into prepared pans.

Step 5:

Bake in preheated oven 30 to 35 minutes until lightly golden or until a toothpick inserted in centre of cake comes out clean.

Step 6:

Cool cake in the pan on a wire rack for 10 minutes. Run a knife around the inside of the pan to loosen the cake and invert pan onto rack to remove. Turn cake top side up.

Step 7:

Cool completely before icing.

Step 9:

Combine all ingredients in bowl of electric mixer. Beat on high speed until light and fluffy, adding additional milk if necessary, to achieve a spreadable consistency.

Step 11:

Place cake round on serving plate. Top with icing and blueberries if using. Place second cake on top and ice full cake. Garnish with additional blueberries if desired.

Images

