

## Linda Lakitsky's Lemon Blueberry Layer Cake

Server 10-12. Prep time: 30 mins. Total time: 3 hour, including cooling

### Cake Ingredients

1 Cup - unsalted butter, softened to room temperature  
1 ¼ Cup - granulated sugar  
½ Cup - packed light brown sugar  
4 large eggs at room temperature  
1 Tablespoon vanilla extract  
3 Cups sifted all-purpose flour  
1 Tablespoon baking powder  
½ teaspoon salt  
1 Cup buttermilk  
Zest & juice of 3 medium lemons  
1 ½ Cups blueberries, fresh or frozen (do not thaw)  
1 Tablespoon all purpose flour

### Cream Cheese Frosting

8 ounces full-fat brick style cream cheese, softened to room temperature  
3 ½ Cups confectioners sugar  
1-2 Tablespoons heavy cream  
1 teaspoon vanilla  
Pinch salt

### Directions

1. Preheat oven 350 degrees. Grease and lightly flour 3 9x2 inch cake pans with nonstick spray. Set aside.
2. Make the cake: Using mixer, beat the butter until creamy - about 1 min. Add white sugar, beat on medium-high speed until creamed, about 2-3 mins. Add eggs and vanilla. Beat on medium until everything is completely combined, about 2 full mins. Scrape down sides and bottom of bowl as needed. Set aside.
3. In large bowl, toss the flour, baking powder, and salt. Slowly add the dry ingredients to the wet. Beat on low for 5 seconds, then add milk, lemon zest and lemon juice. Remove from the mixer and stir lightly until everything is combined. Toss blueberries in 1 Tablespoon of flour and fold into batter. Batter is extremely thick. Do not over mix at any point. Over mixing will lend a tough, dense textured crumble cake.
4. Spoon batter into 3 prepared cake pans. If only two baking pans, your bake time will be longer. Bake the three layers for about 21-26 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and allow to cool completely before frosting.
5. Making frosting: using mixer, beat cream cheese and butter together on medium until no lumps remain, about 3 full minutes. Add confectioners sugar, 1 Tablespoon cream, vanilla extract and salt with mixer running on low. Increase to high and beat for 3 mins. Add 1 more Tablespoon of cream to thin out, if desired.
6. Assemble and frost. Doesn't make a lot of icing. Enough to lightly cover. Top with blueberries or garnish with lemon. Refrigerate for at least 45 mins before cutting.