

Lemon Blueberry Cake

2 sticks butter, softened
4 eggs
2 $\frac{1}{3}$ cups flour
1 $\frac{1}{2}$ teaspoon baking powder
1 $\frac{1}{2}$ teaspoon baking soda
1 $\frac{1}{4}$ teaspoon salt
2 cups sugar
1 heaping Tablespoon lemon peel, zested
1 $\frac{1}{2}$ teaspoon vanilla extract
1 $\frac{1}{4}$ cup fresh lemon juice
2 Tablespoons whole milk
18 - 24 ounces of fresh blueberries

directions: preheat oven to 350. butter and flour two 9 inch cake pans.

in a large bowl, beat butter and sugar until light and fluffy. with the beater on low, slowly add one egg at a time.

in a glass measuring pitcher or small bowl, combine extract, lemon juice, milk, and lemon peel and mix until combined. in a medium bowl, sift together flour, baking powder + soda, and salt.

with beater on low, slowly alternate adding liquid and flour mixtures into the egg/butter mixture until all combined.

toss 1 $\frac{1}{2}$ - 2 cups of fresh blueberries with flour before stirring into the mixture by hand. pour half of the mixture into each pan and bake for 28 - 32 minutes or until toothpick comes out clean. remove from oven and let cool on wire racks.

once cooled, remove pan and plate one cake (rounded side down) on a cake stand. spread a generous amount of lemon curd, followed by frosting, and more fresh blueberries. place other cake on top (rounded side up). again, spread on lemon curd and frosting. top with fresh blueberries, more lemon zest, and dust with powdered sugar.

Lemon Cream Cheese Icing

16 ounces cream cheese (2 blocks)
1 stick softened butter
2 cups powdered sugar
the juice and zest from 1 lemon

directions: in a large bowl, beat cream cheese and softened butter until light and fluffy. slowly add 2 cups of sifted powdered sugar and lemon juice + zest until well combined.