

Blueberry Breakfast Cake

RECIPE LIGHTLY ADAPTED FROM ALEXANDRA COOKS



Ingredients

½ cup unsalted butter, room temperature
Zest from 1 large or 2 small lemon(s)
¾ cup granulated sugar
1 extra large egg, room temperature
1 teaspoon pure vanilla extract
2 cups all-purpose flour, plus 2 tablespoons
2 teaspoons baking powder
½ teaspoon Kosher salt
2 cups Southwestern Produce frozen blueberries
½ cup buttermilk
1 teaspoon sugar for sprinkling (optional)

Directions

1. Preheat oven to 325°F.
2. Lightly grease and flour an 8-inch springform pan. Set aside.
3. In a small bowl combine 2 cups of flour, salt, and baking powder.
4. In the bowl of a stand mixer combine the butter, lemon zest and ¾ cup of sugar. Beat for 3-5 minutes, scraping down the sides as needed, until light and fluffy.
5. Beat in the egg and vanilla just until incorporated.
6. Alternate adding flour and buttermilk until just incorporated, beginning and ending with flour. Remove the bowl from the mixer. The batter will be very thick.
7. In a medium mixing bowl, toss blueberries with 2 tablespoons of flour. Gently fold in the floured blueberries and any extra flour into the batter using a rubber spatula. Because you are using frozen berries the batter will likely turn purple. It's fine! You will have a pretty marbled effect on the top of your cake.
8. Scoop the batter into the prepared pan and spread evenly. Sprinkle with the coarse sugar if desired. Bake in a 325°F preheated oven for 55-65 minutes or until the top is lightly browned and a toothpick inserted in the center comes out almost clean.
9. Allow the cake to rest for 30-minutes before removing the sides of the pan. Serve warm or at room temperature. Refrigerate leftovers for longer storage. The warm cake will crumble a little more than a cooled cake but it's absolutely delicious.

*Note from Bobbie Jo: If blueberries are in season and you wish to use fresh blueberries, adjust your baking time to 50-55 minutes.