

Our State eats

Published in the May 2015 issue of Our State

Blueberry Lemon Cake *with* Lemon Cream Cheese Frosting

- 2 cups flour
- 1 pint fresh blueberries
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup whole milk
- 1½ cup sugar
- 2 teaspoons vanilla extract
- 4 large eggs
- 1 teaspoon grated lemon peel
- 1 cup (2 sticks) unsalted butter, room temperature

Preheat oven to 350 degrees. Butter three 9-inch diameter cake pans with 1 ½ inch high sides. Butter pans and dust with flour.

Sift flour, baking powder, and salt into medium bowl. In a separate bowl, toss blueberries in a bit of the flour. Set remaining flour mixture and blueberries aside.

Stir whole milk, vanilla extract, and grated lemon peel in small bowl. Beat butter in a large bowl until light and creamy. Gradually add sugar, beating until mixture is light and fluffy. Add eggs one at a time.

Add flour mixture to egg mixture a little at a time, alternating with milk. Fold in blueberries and divide batter equally among pans.

Bake 25-30 minutes or until golden brown. Cool cakes in pans on rack for 10 minutes. Run knife around pan sides to loosen. Turn cakes out onto racks to cool completely. Layer cakes with frosting spread generously between layers and on top.



Lemon Cream Cheese Frosting

- 2 (8 ounce) packages cream cheese, room temperature
- 4 cups powdered sugar
- Juice of 1 lemon
- 1 teaspoon lemon zest
- 1½ sticks unsalted butter, room temperature
- 1 teaspoon vanilla extract

Using an electric mixer beat cream cheese and butter in large bowl until light and fluffy. Gradually beat in powdered sugar. Add vanilla, lemon zest, and lemon juice.

Subscribe to the Our State Eats newsletter and get recipes weekly.
Go to ourstate.com/os-newsletters