

Lemon-Blueberry Breakfast Cake

By Laura Rege PUBLISHED: APR 17, 2023

YIELDS:
24

PREP TIME:
15 MINS

TOTAL TIME:
3 HRS



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Ingredients

- ☐ Cooking spray
- ☐ **3 cups** (360 g.) all-purpose flour
- ☐ **3/4 tsp.** kosher salt
- ☐ **1/2 tsp.** baking soda
- ☐ **1 cup** (2 sticks) unsalted butter, room temperature
- ☐ **2 tsp.** finely grated lemon zest
- ☐ **2 1/4 cups** (450 g.) granulated sugar, divided, plus more for dusting (optional)
- ☐ **3** large eggs, room temperature
- ☐ **2 tsp.** pure vanilla extract
- ☐ **1 cup** buttermilk, room temperature
- ☐ **3 cups** fresh blueberries

Directions

Step 1

Preheat oven to 350°. Grease a 13"-by-9" baking pan with cooking spray. Line with parchment, leaving a 2" overhang on both long sides. Grease parchment with cooking spray.

Step 2

In a large bowl, whisk flour, salt, and baking soda until combined.

Step 3

In another large bowl, using handheld mixer on medium-high speed (or in the bowl of a stand mixer fitted with the paddle attachment), beat butter, lemon zest, and 2 cups granulated sugar until light and fluffy, about 4 minutes. Add eggs one at a time, beating well after each addition. Add vanilla and beat until

combined.



[See All Nutritional Information](#) ∨

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Add half of dry ingredients and beat on low speed until just combined. Add buttermilk and remaining dry ingredients. Continue to beat on low speed until just combined. Fold 2 1/2 cups blueberries into batter.

Step 5

Spread batter into prepared pan and sprinkle with remaining 1/2 cup blueberries and 1/4 cup granulated sugar.

Step 6

Bake cake until light golden and a tester inserted into the center comes out clean, 60 to 65 minutes. Let cool completely in pan.

Step 7

Using parchment overhang, lift cake out of pan. Dust with more granulated sugar, if desired, before slicing.

