

Lemon Blueberry Buttermilk Cake

Submitted by Jeanne Gregg

Ingredients

- 6 Tbsp butter, softened
- 1 cup granulated sugar
- 1 Tbsp lemon or lime zest
- 1/4 tsp cinnamon
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2/3 cup buttermilk
- 12 oz fresh blueberries
- 1 Tbsp brown sugar

Instructions

1. Preheat oven to 325 F. Grease and flour a 9" round 2" tall cake pan or a 9" oven-proof skillet with deep sides.
2. Beat softened butter, granulated sugar, lemon zest, and cinnamon on medium for 4 minutes, until smooth. Beat in eggs and vanilla extract, beat for 1 minute on medium, stopping at least once to scrape down bowl.
3. In a separate bowl, whisk together flour, baking powder and salt. Alternate gradually adding flour mixture and buttermilk to batter mixture. Mix until just combined.
4. Pour batter into greased pan. Spread batter evenly. Top with blueberries. Sprinkle brown sugar evenly on top.
5. Bake at 325 F until toothpick or cake tester comes out clean, about 50-55 minutes. Let cool in pan for 10 minutes before transferring to a cake plate or serve straight from pan.