

# BLUEBERRY LEMON BUNDT CAKE

If you are in a hurry, don't make this cake. Buy something in a box instead. If you want an extraordinary home-made cake, than this is the project for you! To avoid splotchy runny exploded blueberries, this recipe has you puree them and swirl throughout the batter. It looks beautiful and tastes amazing! If you have a kitchen scale, use it. It is much more accurate.

## INGREDIENTS:

### **CAKE:**

*(dry ingredients)*

3 Cups (15 oz.) all-purpose flour  
1 ½ teaspoons Baking Powder  
¾ teaspoon Baking Soda  
1 teaspoon Salt  
½ teaspoon Cinnamon

*(wet ingredients)*

¾ Cup Buttermilk  
2 teaspoons Lemon Zest (you will need 2 whole lemons for this recipe)  
3 Tablespoons Lemon Juice  
2 teaspoons Vanilla

*(other ingredients)*

3 Large Eggs plus 1 yolk (room temperature)  
18 Tablespoons (2 ¼ sticks) Butter, softened  
2 Cups (14 oz.) Sugar

### **FILLING:**

¾ Cup (5 ¼ oz.) Sugar  
3 Tablespoons low- or no-sugar-needed Fruit Pectin  
Pinch of Salt  
10 Ounces fresh or thawed Blueberries  
1 teaspoon Lemon Zest  
1 Tablespoon Lemon Juice

## DIRECTIONS:

For the cake, whisk the flour, baking powder, baking soda, salt, and cinnamon together in a large bowl. In a medium bowl, whisk together buttermilk, lemon zest, lemon juice and vanilla together. In a third bowl, gently whisk the eggs and yolk together.

Using a stand mixer fitted with a paddle, beat the butter and sugar at medium high speed until pale and fluffy, about 3 minutes, scraping down sides of bowl as needed. Reduce speed to medium and beat in eggs, 20-30 seconds. Reduce speed to low and add one third of the flour mixture and one half of the liquid mixture and mix until just incorporated, about 5 seconds. Add half of the remaining dry ingredients and the rest of the wet, mix 5 seconds, then the rest of the dry, mix 15 more seconds. Scrape bowl to incorporate any remaining flour. The more you mix, the chewier the cake can become, so mix sparingly. Cover bowl with plastic wrap and set aside while preparing the filling (batter will inflate a bit).

For the filling, whisk the sugar, pectin, and salt together in a small saucepan. Process the blueberries in a blender until mostly smooth, about 1 minute. Transfer  $\frac{1}{4}$  cup of the puree and the lemon zest to the saucepan and thoroughly combine. Heat sugar-blueberry mixture over medium heat, stirring frequently to dissolve the pectin, until simmering, 3-5 minutes. Transfer mixture to a medium bowl and let cool for 5 minutes.

Place oven rack to the lower middle position and heat your oven to 325 degrees.

Add remaining puree and lemon juice to cooled mixture and whisk to combine. Let sit until slightly set, about 8 minutes.

Heavily spray Bundt pan with baking spray with flour, OR grease and flour pan *very* carefully.

Spoon half the cake mixture into pan and spread evenly. Using the back of a spoon, create  $\frac{1}{2}$  inch deep channel in the center of the batter. Spoon half of the filling into the channel. Using a butter knife, thoroughly swirl filling into the batter (there should be no large pockets of filling remaining). Repeat swirling step with remaining batter and filling.

Bake until top is golden brown and skewer inserted into the middle comes out with no crumbs attached, 60-70 minutes. Let cake cool in pan on wire rack for 10 minutes, then invert cake onto wire rack. Let cake cool at least 3 hours before serving.