**LEMON BLUEBERRY CAKE**

### INGREDIENTS

**Lemon blueberry cake**

* 315 grams (2 and 1/4 cups) plain flour
* 250 grams (1 and 1/4 cups) [caster sugar](https://www.sweetestmenu.com/what-is-caster-sugar/)
* 2 and 1/2 teaspoons baking powder
* 230 grams (1 cup / 2 sticks) unsalted butter, room temperature, roughly chopped
* Zest of two lemons
* 3 large eggs, room temperature
* 240 ml (1 cup) milk
* 1 teaspoon vanilla extract
* 60 ml (1/4 cup) lemon juice, freshly squeezed
* 155 grams (1 and 1/4 cups) fresh blueberries

**Cream cheese frosting**

* 60 grams (1/4 cup) butter, softened
* 250 grams (1 and 1/4 cup) full fat cream cheese, softened, roughly chopped
* 375 grams (3 cups) icing or powdered sugar
* 1 tablespoon milk
* 1 tablespoon lemon juice, freshly squeezed
* Extra blueberries, to decorate

### INSTRUCTIONS

1. Preheat oven to 180 C (350 F) standard / 160 C (320 F) fan-forced. Grease and line two 8-inch round cake tins with baking or parchment paper.
2. In a large mixing bowl, add flour, sugar and baking powder. Whisk briefly. Add butter and beat with an electric mixer on low speed, until butter is broken into small pieces.
3. Next, add lemon zest, eggs, milk and vanilla. Start to beat on low speed and then turn up to medium speed. Add lemon juice and continue to beat. Mixture should be creamy and smooth. Lastly, stir through the blueberries.
4. Divide cake batter between your two prepared pans. Bake for approximately 30-35 minutes or until a skewer inserted in the middle comes out clean. Carefully transfer cakes to a wire rack to cool completely.
5. To make the cream cheese frosting, add butter and cream cheese to a large mixing bowl. Beat with an electric mixer for 2-3 minutes until smooth and creamy.
6. Add 2 cups of sugar, along with the milk, and continue to beat. Add remaining cup of sugar and lemon juice and beat briefly until smooth.
7. Spread frosting on one cake layer, add the remaining cake layer on top. Cover top and sides with frosting. Decorate with fresh blueberries.