

# Blueberry Cake

## *Ingredients*

4oz unsalted butter, room temperature

1/2 cup buttermilk, well shaken

1 extra large egg, room temperature

2 cups fresh blueberries

1 lemon, zest only

2 cups all purpose flour, divided

1 cup sugar, divided

2 tsp baking powder

1 tsp kosher salt

1 tsp Limoncello liqueur

## *Method*

Preheat the oven to 350°F. Grease an 8inch square baking dish. Line with parchment paper.

Cream the butter and sugar (minus 2 tbsp) until light and fluffy. Add the lemon zest, egg and the Limoncello. Beat until combined.

Toss the blueberries in 1/4 cup of the flour. This will prevent them from sinking to the bottom of the cake. Sift the remaining flour, baking powder and salt together.

Add half of the flour mixture to the egg mixture. Stir using a spatula until the flour is incorporated. Add the buttermilk and stir. Add the remaining flour mixture and stir until incorporated.

Gently fold in the blueberries, minus the excess flour. Spread the batter evenly into the pan. Sprinkle the remaining sugar over the batter. Bake approximately 45 minutes. Insert a toothpick into the center of the cake to check for doneness. Return to the oven and bake a few more minutes if necessary.

Recipe adapted from [Alexandra's Kitchen on Pinterest.com](#)

***Buon Appetito!***