

Lemon Blueberry Cake (High Altitude) from She Makes and Bakes

Total time: 1.5-2 hours

Makes a two layer 9-inch cake

For the cake:

3 cups cake flour

2 1/2 teaspoon baking powder

1/2 teaspoon salt

1 cup butter, salted

1 1/2 cup plus 2 tablespoons sugar

5 eggs + 1 egg white

1 1/2 cups buttermilk

1/2 cup lemon juice

1/2 cup instant vanilla pudding mix

1 teaspoon lemon zest

1 cup fresh or frozen blueberries

For the Cream Cheese Frosting (**any altitude**):

1 1/2 packages cream cheese (12 ounces)

12 tablespoons butter

1 1/2 pounds powdered sugar

1/4 teaspoon salt

2 teaspoons vanilla

For the Filling:

1 vanilla pudding snack pack (we are going easy here people)

1/2 cup blueberries

Preheat your oven to 375 degrees and spray 2 9-inch cake pans with Baker's Joy.

To make the high-altitude cake, in a stand mixer, cream together the butter and sugar until light and fluffy. Add the eggs one at a time until incorporated. Add in the baking powder, salt, and lemon zest and mix. Combine the buttermilk and lemon juice. In three additions, add the cake flour and vanilla pudding mix, alternating with the buttermilk/lemon juice mixture. Mix until just incorporated. Pour half the mixture into your greased 9 inch pan. Fold the blueberries into the remaining batter and pour into the second pan.

Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool your cakes completely before frosting.

To make the cream cheese frosting, in your mixing bowl fitted with the paddle, cream together the butter and cream cheese until smooth. Add the vanilla and salt and mix until incorporated. Add the powdered sugar one cup at a time and mix until smooth. It's best to weigh your powdered sugar because your amount in cups will depend on your humidity. Store leftover frosting in the fridge or freezer.

To assemble the cake, if the cakes are rounded on top, slice the tops off. Place the first cake on the plate, bottom side down. Put some frosting in a piping bag or a ziploc bag with the corner cut off and pipe a circle of frosting around the edge of the cake (this will hold the filling in). Spread the vanilla pudding on top of the cake inside the frosting circle and sprinkle the blueberries over it. Place the second cake layer, bottom side up, over the blueberries. Press down slightly. Frost the cake using the remaining frosting. If you want to make the ruffles or waves, tint your frosting blue, place the frosting in a piping bag fitting with a wide flat tip and move the bag back and forth sideways about one inch in width. Start from the bottom and work your way to the top and then move to the next one-inch section. Continue until there are ruffles around the cake. Man, I hope that makes sense!

Source: Cake adapted from [Annie's Eats](#); frosting from The Pioneer Woman Cookbook.