

# Jammy Blueberry Lemon Cake

Poetry & Pies

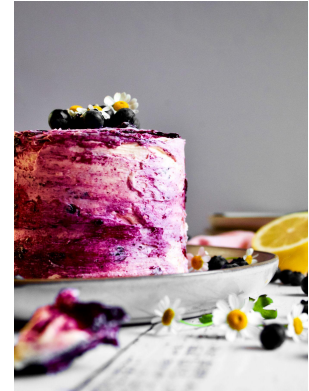
**prep time:** 40-45 minutes

**steep time:** 1 hour

**bake time:** 25-30 minutes

**total time:** 2 hours, 15 minutes, plus cooling time (includes making the buttercream and jam)

**servings:** 12-16



## Ingredients

- $\frac{3}{4}$  cup whole milk
- peeled lemon zest from 2-3 lemons
- $\frac{1}{4}$  cup fresh lemon juice
- 2 cups plus 2 tablespoons [cake flour](#), spooned then leveled\*
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon sea salt
- $\frac{3}{4}$  cup unsalted butter, room temperature
- 1  $\frac{2}{3}$  cups granulated sugar
- 2 tablespoons grated lemon zest (2 large lemons)
- 3 large eggs, room temperature
- 2 tablespoons avocado or vegetable oil
- 1 tablespoon vanilla extract
- one batch [triple lemon buttercream](#)
- one batch [blueberry jam](#) (or one jar store bought)

## Instructions

1. Note: if you want to make [homemade lemon curd](#) for the buttercream (highly recommended!), do this ahead of time. It will last in the fridge up to 2 weeks.
2. When you take your ingredients out to warm up, about an hour before you make the cake, place the milk and peeled zest (no white pith) from 2-3 lemons in a small saucepan over medium heat. Cook, stirring frequently, until the milk begins to steam and there are bubbles forming along the edges. Remove from heat and let steep 1 hour, until cooled to room temperature.

3. Next, make your [blueberry jam](#) (if using homemade). Let it set in the fridge while you make the cake.
4. When the milk is done steeping, strain the zest out using a [fine mesh sieve](#), gently pressing on the zest to get all of the oils out. Discard the zest. Combine the milk and lemon juice. You may need to add an extra splash of milk or lemon juice to ensure you have one full cup of lemon milk. Stir and let sit 5-10 minutes. It will turn into buttermilk while you make everything else.
5. Preheat oven to 325F/165C. Lightly grease and flour two or three 8" or 9" cake pans and line with [parchment paper](#). I like using three pans so I can have more filling. If making a 6" cake, use three to four pans.
6. Sift and whisk together cake flour, baking powder, and salt. Set aside.
7. In a food processor or blender, pulse the sugar and lemon zest, until well blended and no large chunks of zest remain. It should slightly resemble wet sand.
8. Beat the butter on high until smooth, about 30 seconds. Add the lemon sugar and beat on high until light and fluffy, 2-3 minutes. Scrape the bowl as needed.
9. Add the eggs, one at a time, beating on high for about 30 seconds until well-blended. Scrape the bowl between eggs. Add the oil and vanilla and beat on high until well-blended, about 30 seconds. Scrape the bowl again.
10. Add half the flour and mix on low until just barely combined. Add the milk and beat on low until just barely combined. It will look a little separated, but don't worry. Add the rest of the flour and mix on low until just barely combined, with some streaks of flour still visible. Scrape the sides and bottom of the bowl then beat on medium for 1-2 seconds, just to quickly incorporate the mixture on the bottom (do not overmix).
11. Divide evenly between prepared pans and spread evenly with a spatula. Bake for 25-30 minutes (less if using three pans), until a toothpick inserted in the middle comes out with a few moist crumbs. Begin checking around 20 minutes so it doesn't overbake. Rotate pans halfway if not using a convection oven.
12. Let cake cool in pans 5-10 minutes then remove to a wire rack to cool completely.
13. While the cakes cool, make the [triple lemon buttercream](#). Place about ½ cup of it into a [piping bag](#).
14. Fill the cake by adding a thin layer of buttercream on the bottom layer. Pipe a ring of buttercream around the edge of the cake. Spread a layer of jam inside this ring. You can make it as thin or thick as you'd like, but don't let it be thicker than about ¼ inch or the cake will slide too much. Continue until all layers are filled. Spread a thin layer of

buttercream on the top and sides of the cake. If some jam squeezes out, just spread it into the frosting. Refrigerate the cake for 10-20 minutes to set it.

15. Add a few dollops of jam to the remaining buttercream. Without stirring it, scoop some frosting and jam onto your offset spatula and spread onto the cake. The goal is to get jammy swirls, so don't worry about perfection.

*Enjoy!*

*Cake will last at room temperature for 3-5 days. (If using homemade lemon curd in the frosting, you'll need to refrigerate it). Seal cut cake by placing a piece of plastic wrap right up against the cut edge and sealing it against the buttercream. Cover leftovers well or in an airtight container.*

**Notes:**

*\*To make your own cake flour, add 2 tablespoons cornstarch to your 1 cup measuring spoon then cover with all-purpose flour, spooning it in then leveling with the back of a knife. Repeat this for the second cup. Double sift the flour before using.*