

BUTTERMILK-BLUEBERRY BREAKFAST CAKE

(from Rebekah's Making Miracles)

½ cup butter, room temperature
2 tsp lemon zest
¾ cup + 2 tablespoons sugar, separated
1 egg, room temperature
1 tsp vanilla
2 cups flour, separated
2 tsp baking powder
1 tsp salt
2 cups blueberries
½ cup buttermilk

Heat the oven to 350 degrees. Cream butter, lemon zest, and ¾ cup + 1 tablespoon of the sugar until light and fluffy. Add the egg and vanilla and beat until combined.

Meanwhile, toss the blueberries with ¼ cup of flour. In a separate bowl whisk together the remaining 1 + ¾ cup of flour, baking powder, and salt. Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Remove excess flour from the blueberries, then fold the blueberries gently into the batter. Batter will be thick.

Grease a 9-inch square baking pan with non-stick spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar. Bake for 35 to 45 minutes. Check with a toothpick to make sure is cooked through. If necessary, return pan to oven for as long as 10 more minutes. Let cool at for 10-15 minutes before serving.