



# Blueberry Lemon Bundt Cake

A delicious bundt cake filled with blueberries and lemon

 <b>Course</b>	Dessert
 <b>Cuisine</b>	American
 <b>Prep Time</b>	20 minutes
 <b>Cook Time</b>	1 hour
 <b>Total Time</b>	1 hour 20 minutes
 <b>Servings</b>	12 people
 <b>Calories</b>	483kcal
 <b>Author</b>	<a href="#">Kathy Berget</a>



4.91 from 73 votes

## Equipment

- Measuring Cups
- Measuring Spoons
- [Bundt Pan](#)
- Cooling Rack
- Zester

## Ingredients

### Cake

- 3 cups flour
- 2 cups blueberries
- 2¼ teaspoons baking powder
- ½ teaspoon salt
- 1½ cups butter salted butter, softened
- 1½ cups sugar
- 6 eggs at room temperature
- 1 teaspoon vanilla
- 2 tablespoons lemon zest from 2 lemons
- 2 tablespoons lemon juice
- ¾ cup milk

### Glaze

- 1¼ cup powdered sugar
- 2 tablespoons lemon juice

## Instructions

1. Preheat oven to 350°F

### **Cake**

1. Measure out flour and put into a bowl. Take out 2 tablespoons and sprinkle over blueberries.  
3 cups flour, 2 cups blueberries
2. Add baking powder and salt to remaining flour and stir  
2¼ teaspoons baking powder, ½ teaspoon salt
3. In a mixing bowl, beat butter and sugar together until soft and fluffy (2-3 minutes)  
1½ cups butter, 1½ cups sugar
4. Add one egg and mix  
6 eggs
5. Add 2 tablespoons of the measured flour mixture and mix
6. Repeat with remaining eggs, adding 2 tablespoons of flour after each time an egg is added and mixed.
7. Add lemon zest, lemon juice and vanilla. Stir to combine.  
2 tablespoons lemon zest, 2 tablespoons lemon juice, 1 teaspoon vanilla
8. Add a third of the remaining flour mixture and mix
9. Add half of the milk and combine  
¾ cup milk
10. Add another third of flour and mix
11. Add remaining milk. Stir to combine
12. Add remaining flour. Stir just until combined. Scrape down sides with a spatula making certain everything has been well mixed.
13. Remove bowl from mixer and fold in blueberries and any flour that may have fallen off of the berries.
14. Pour into a well greased bundt pan
15. Bake in a preheated 350 degree oven for 55-65 minutes or until cake is cooked through. Test cake with a toothpick to determine if cooked through.
16. Allow cake to cool in pan for about 10 minutes. Invert pan over a baking rack and allow cake to cool for an additional 5-10 minutes. Carefully remove cake pan and allow cake to fully cool on baking rack.

### **Glaze**

1. Combine powdered sugar and lemon juice until smooth  
1¼ cup powdered sugar, 2 tablespoons lemon juice
2. Spoon glaze over the top of the cake allowing excess to drip over the top and down the sides

### **Notes**

Baking Tips:

- Read entire recipe all the way through before beginning. There are a lot of steps and it's helpful to know all the steps before starting.
- Eggs are best if they are at room temperature. You can soak them in warm (not hot) tap water for 5-10 minutes to warm them.
- Do not overmix cake batter. Just stir enough so the ingredients come together.
- Be sure to fully spray the cake pan with a nonstick spray. You can also use a nonstick spray with flour.
- Test cake with a toothpick or a wooden skewer to make certain it is cooked through

If using frozen blueberries, do not thaw first. Add frozen and increase baking time by 5-10 minutes.

Photo instructions are given above the recipe card in the complete post.

Recipe updated 7/25/23

## **Nutrition**

Serving: 1 slice | Calories: 483kcal | Carbohydrates: 59g | Protein: 6g | Fat: 26g | Saturated Fat: 16g | Trans Fat: 1g | Cholesterol: 144mg | Sodium: 339mg | Potassium: 182mg | Fiber: 1g | Sugar: 41g | Vitamin A: 867IU | Vitamin C: 6mg | Calcium: 76mg | Iron: 2mg

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