



Lemon Blueberry Cake



1 vanilla cake mix

ingredients listed on cake mix instructions

3 lemons (zest and juice), divided

1 $\frac{3}{4}$ c fresh blueberries, divided

3 T flour

2 c butter, softened

6 c powdered sugar

$\frac{1}{2}$ c heavy cream

2 t vanilla

pinch kosher salt

Preheat oven to 350°F. Grease and flour three 9-inch cake pans. Prepare cake according to package instructions. Stir in juice and zest of one lemon. In separate bowl toss 1 cup blueberries and flour until blueberries are coated (flour keeps blueberries from sinking while cooking). Fold blueberries into cake batter. Pour into prepared cake pans, distributing evenly. Bake 17-20 minutes or until toothpick inserted into middle comes out clean. Cool for 10 minutes; invert onto wire rack. Cool completely.

To make frosting, beat butter until smooth. Alternately add powdered sugar and heavy cream until creamy and smooth. Beat in vanilla, salt, and juice and zest of one lemon. Place one cake on plate and frost top of cake; add cake layer, frosting layer, another cake layer, and a final frosting layer. Frost sides of cake. Top with remaining blueberries and zest of one lemon.