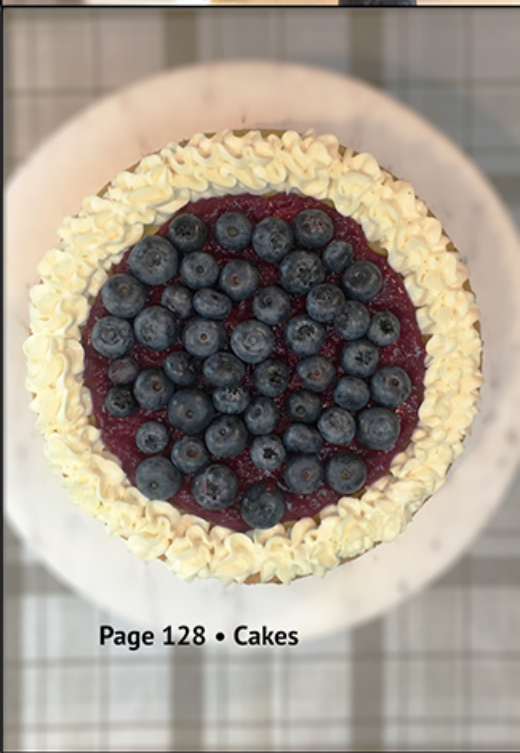




Blueberry Lemon Cake

Variation of the Cupcake Recipe on page 94-95



This cake is a layered variant of my Blueberry White Chocolate Cupcakes. Yeeees, I know the blackberry and blueberry cupcake recipes are nearly identical, but the fruit and the steps for making the filling are different. I personally like blueberry more than blackberries (I don't like seeds), so I chose to make this cake.

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



Range
6-6

- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Cake:

- For a 2 layer cake (pictured) divide the batter between (2) 9" cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
- Bake 2 layer cakes at 325 for 25-30 minutes.
- Bake 3 layer cakes at 325 for 22-26 minutes.

Blueberry Jelly Filling:

- Add an additional 1-1/2 Tbsp of cornstarch, for a total of 5-1/2 Tbsp.
- The cupcake recipe calls for 1/2 cup water, reduce that amount to 1/4 cup of water instead.
- Use an additional 2 Tbsp of sweetener, for a total of 1/4 cup.

Frosting:

- Remove 1 of the 2 boxes of sf white chocolate pudding. You will only be using 1 now.
- Reduce the amount of COLD water to 3/4 cup, instead of the listed 1-1/4 cup.

Notes:

- We reduced the amount of frosting by 3/4 cup, to have the extra points to make the filling thicker. It was needed, so that it could stand up to the weight of the top cake layer.
- You can use any piping tip that you would like for the frosting, or, if you want to try a different way of decorating it, try having the jelly cover the entire top, from edge to edge. Then use a rubber spatula to put a thin layer of frosting around the sides of the cake.