

Lemon Blueberry Cake with White Chocolate Frosting

3 1/3 cups cake flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon baking powder

3/4 cup butter, room temperature

2 cups sugar

1/3 cup fresh lemon juice

1 teaspoon grated lemon rind

4 large eggs

1 cup plus 2 Tablespoons buttermilk

2 1/2 cups fresh blueberries

Preheat oven to 350. Butter and flour two 9 inch round cake pans. Line bottoms of cake pans with parchment paper. Sift first 4 ingredients together into a medium bowl. Using an electric mixer, beat butter in the large mixer bowl until fluffy. Gradually add sugar and beat until well blended, scraping down sides of bowl. Beat in lemon juice and peel. Add eggs one at a time beating well after each. Continue to beat until well blended. Beat in dry ingredients in four additions alternating flour and buttermilk with three additions. Fold in blueberries. Transfer to cake pans. Bake until a cake tester comes out clean. Bake for about 40 minutes. Cool on wire racks for ten minutes, then remove from pans.

White Chocolate Frosting

11 ounces good quality white chocolate (Lindts or Bakers) finely chopped

12 ounces cream cheese at room temperature

3/4 cup butter at room temperature

2 Tablespoons fresh lemon juice

Stir white chocolate in top of double boiler set over barely simmering water. Remove from over water and stir until melted and smooth. Cool to lukewarm. Beat cream cheese and butter in large mixer bowl until blended. Beat in lemon juice then cooled white chocolate.

Add enough powdered sugar to give frosting a good spreading consistency. I usually use about four cups powdered sugar. Use more if needed.

Turn one cake out flat side up onto cake plate. Turn other cake out onto wax paper. Peel off parchment paper. Spread first layer with about half of the frosting. Place other layer flat side down on top of first layer. Spreading cake with remaining frosting. Garnish with fresh blueberries, lemon slices, or white chocolate shavings.