

LEMON BLUEBERRY LAYER CAKE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
Cake		
227528	GFS® All Purpose H&R Flour	3 cups
108413	Cornstarch	½ cup
626531	Baking Soda	1 Tsp.
424307	Kosher Salt	½ Tsp.
675981	Granulated Sugar	3 cups
299405	GFS Unsalted Butter	½ cup
505412	Gordon Choice™ Large Grade A Shell Eggs	6
823931	Sour Cream	1 cup
Frosting		
513873	GFS Pure Vanilla Extract	1 Tsp.
299405	GFS Unsalted Butter	1 cup
163562	Gordon Choice Cream Cheese, softened	8 oz.
859740	Powdered Sugar	1 lb.
677558	Lemon	1
451690	Fresh Blueberries	3 pints

Preparation Instructions

Wash hands.

Pre-heat oven to 350°F. Spray two 8- by 2-inch light-colored cake pans with cooking spray, line the bottoms with parchment paper, and coat the parchment.

In a medium bowl, whisk together the flour, cornstarch, baking soda, and salt.

Beat the granulated sugar and ½ cup butter on medium-high speed until smooth and creamy, about 3 minutes. Reduce speed to medium and add the eggs, one at a time. Add sour cream and vanilla and beat until combined. Reduce the mixer speed to low and add the flour mixture, beating until combined.

Divide the batter between the prepared pans and bake for 27 to 30 minutes. Let the cakes cool in the pans for 10 minutes, then transfer to wire racks to cool completely.

Meanwhile, beat the cream cheese and butter until smooth. Add powdered sugar and beat until combined. Using a fine grater, zest the lemon over the bowl and squeeze in 2 tablespoons of lemon juice. Beat until combined. Cover and chill for at least 1 hour.

Cut the cakes in half horizontally to create 4 layers. Spread a quarter of the icing on one layer. Sprinkle with a quarter of the blueberries. Sandwich with another layer of cake and repeat with the remaining layers. Spread the top cake with the remaining icing and sprinkle with the remaining blueberries. Refrigerate for at least 2 hours before serving.