

Buttermilk-Blueberry Breakfast Cake

Serves 6-8

½ cup unsalted butter, room temperature

2 tsp. lemon zest or more — zest from 1 large lemon

7/8 cup + 1 T. sugar

1 egg, room temperature

1 tsp. vanilla

2 cups flour

2 tsp. baking powder

1 tsp. kosher salt

2 cups fresh blueberries

½ cup buttermilk

1. Preheat the oven to 350°F. Cream butter with lemon zest and 7/8 cup of the sugar until light and fluffy.

2. Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with ¼ cup of flour, then whisk together the remaining flour, baking powder and salt.

3. Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Fold in the blueberries.

4. Grease a 9-inch square baking pan (or something similar) with butter or coat with non-stick spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar. Bake for 35 minutes. Check with a toothpick for doneness. If necessary, return pan to oven for a couple of more minutes. (Note: Baking for as long as 10 minutes more might be necessary.) Let cool at least 15 minutes before serving.