

Blackberry Lemon Cake

This blackberry lemon Bundt cake is old fashioned in the best sense with blackberries, lemon zest, and lemon juice for a light cake with lemon glaze.

Blackberry Lemon Cake Ingredients

- 1 cup (2 sticks) unsalted butter (softened to room temperature)
- 2 cups granulated sugar
- 4 large eggs (room temperature)
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk (room temperature)
- 2 cups whole blackberries (set aside 4 blackberries to decorate the cake)
- 1 teaspoon of lemon zest
- 1 teaspoon lemon juice (save the remaining juice for the lemon glaze to decorate the cake)



Lemon Glaze for Blackberry Cake

- 2 cups powdered sugar
- 2 tablespoons lemon juice (add more as needed to make a pourable glaze)

Preheat the oven to 350 degrees Fahrenheit. Using a baking spray with flour, spray the bottom, sides, and “tube” of a Bundt cake pan. Zest the lemon.

In a large bowl, cream the butter and granulated sugar on medium high for 3-5 minutes until light and fluffy. Add one egg at a time to the butter mixture and mix on medium after each addition. In a separate bowl, combine the flour, baking powder, and salt. Add 1 cup of the flour mixture into the butter mixture and mix on low. Then add 1/3 cup of the milk into the butter mixture and mix on low. Continue alternating the addition of the flour mixture (1 cup at a time) and the milk (1/3 cup at a time) into the butter mixture.

Measure and rinse 2 cups of blackberries in cool water. Set aside 4 blackberries in the refrigerator to decorate the top of cake later. Add blackberries, lemon zest, and lemon juice into the batter and fold gently. Carefully spoon or pour the batter into the prepared Bundt pan. Use a spatula to scrape all the batter into the pan and smooth the top of the batter. Place the Bundt pan on the middle rack of the preheated oven and bake for 45-65 minutes until a toothpick comes out clean or with a few moist crumbs. Check the cake at 45 minutes.

Cool the cake in the pan on a wire rack for 15 minutes. Then, using another wire rack and your oven mitts (the pan will still be hot), flip the pan over onto the wire rack to cool for one hour. Once the cake cools, you can keep the cake plain, sprinkle powdered sugar over the top, or continue by making a lemon glaze (which is recommended).

In a small bowl, add 2 cups of powdered sugar. Add 2 tablespoons of lemon juice to the powdered sugar and whisk to combine into a thick, pourable glaze. If the glaze is not pourable, slowly add a little lemon juice at a time, to achieve a pourable (but not runny) consistency. Pour the glaze over the top of the cake. You do not need to “drip” the glaze. Let gravity do the work for you! While the glaze is still wet, decorate the cake with 4 blackberries. Keep the cake covered and store in the refrigerator until ready to serve.

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