

Blueberry Buttermilk Cake

Origin: Gourmet magazine

Yield: 6–8 servings

Prep Time: 10 minutes

Cooking Time: 25 to 35 minutes

Imported From: www.gourmet.com



Ingredients:

- 1 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 stick unsalted butter, softened
- 2/3 cup plus 1 1/2 tablespoons sugar, divided
- 1/2 tsp. pure vanilla extract
- 1 large egg
- 1/2 cup well-shaken buttermilk
- 6 ounces frozen blueberries, (you can use fresh berries too)

Directions:

Preheat oven to 400°F with rack in middle. Butter and flour a 9-inch round cake pan.

Whisk together flour, baking powder, baking soda, and salt.

Beat butter and 2/3 cup sugar with an electric mixer at medium–high speed until pale and fluffy, about 2 minutes, then beat in vanilla. Add egg and beat well.

At low speed, mix in flour mixture in 3 batches, alternating with buttermilk, beginning and ending with flour, and mixing until just combined.

Spoon batter into cake pan, smoothing top. Scatter blueberries evenly over top and sprinkle with remaining 1 1/2 Tbsp sugar.

Bake until cake is golden and a wooden pick inserted into center comes out clean, 25 to 30 minutes. Cool in pan 10 minutes, then turn out onto a rack and cool to warm, 10 to 15 minutes more. Invert onto a plate.