

# LEMON BLUEBERRY LAYER CAKE



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 12 servings*

| Reorder No.     | Description                             | Amount  |
|-----------------|---|---------|
| <b>Cake</b>     |   |         |
| 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   |
| <b>Frosting</b> |   |         |
| 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.