

Zesty Lemon Blueberry Cake

The zesty lemon blueberry cake is a refreshing dessert that shines with bright citrus and juicy bursts of berries. With its tender crumb, vibrant glaze, and straightforward preparation, it's a dessert that's as perfect for everyday indulgence as it is for special celebrations. Baked in a sheet pan, this cake balances convenience with elegance, delivering flavor in every bite. In this guide, you'll find the exact ingredients and step-by-step instructions, along with expert baking tips, serving ideas, and variations to make the recipe your own.

Why Lemon and Blueberry Are the Perfect Pair

The Flavor Balance

Lemon and blueberry have long been considered a classic pairing in desserts. Lemon brings a sharp citrus tang that cuts through richness, while blueberries offer natural sweetness and bursts of juiciness. Together, they create a harmonious balance that feels light yet satisfying.

Why Bake as a Sheet Cake

Sheet cakes are both practical and versatile. Unlike layered cakes that require stacking and frosting precision, a sheet cake is baked in a single pan and served in neat squares or rectangles. This makes it ideal for potlucks, picnics, and casual gatherings. Like a [moist flavorful citrus olive oil cake](#), it demonstrates how citrus can transform a simple batter into something extraordinary.

Zesty Lemon Blueberry Cake

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- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [12–16 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

A moist and zesty lemon blueberry cake baked in a sheet pan, bursting with citrus flavor and juicy berries. Finished with a tangy lemon glaze for extra brightness.

Ingredients

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Scale

1x

2x

3x

For the Cake:

- ☐ 2 cups all-purpose flour (240 g)
- ☐ 1 1/2 teaspoons baking powder
- ☐ 1/2 teaspoon baking soda
- ☐ 1/2 teaspoon salt
- ☐ 1/2 cup unsalted butter (113 g), softened
- ☐ 1/2 cup neutral oil (120 ml)
- ☐ 1 1/2 cups granulated sugar (300 g)
- ☐ 3 large eggs, room temperature
- ☐ 1 cup buttermilk (240 ml)
- ☐ 1/3 cup fresh lemon juice (about 2 lemons)
- ☐ Zest of 2 lemons
- ☐ 2 teaspoons vanilla extract
- ☐ 1 1/2 cups fresh or frozen blueberries (200 g)
- ☐ 1 tablespoon flour (for coating berries)

For the Glaze:

- ☐ 1 cup powdered sugar (120 g)
 - ☐ 2 tablespoons lemon juice
 - ☐ 1 teaspoon lemon zest
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and line a 9×13-inch baking pan with parchment paper.
2. In a medium bowl, whisk flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, cream butter, oil, and sugar until light and fluffy. Add eggs one at a time, beating after each addition.
4. Mix in lemon juice, zest, vanilla extract, and buttermilk.
5. Gradually add dry ingredients to wet mixture, stirring gently until smooth.
6. Toss blueberries with flour and fold gently into batter.
7. Pour batter into prepared pan and smooth the top.
8. Bake for 35–40 minutes, or until a toothpick inserted in the center comes out clean.
9. Cool in pan for 15 minutes, then transfer to a wire rack to cool completely.
10. Whisk powdered sugar, lemon juice, and zest for glaze. Drizzle over cooled cake before slicing.

Notes

If using frozen blueberries, do not thaw before folding into batter.

Avoid overmixing once flour is added for a tender crumb.

Store at room temperature for 2 days, or refrigerate for up to 5 days.

Freeze unglazed cake squares for up to 2 months. Glaze after thawing for best results.

- Prep Time: 20 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 280
- **Sugar:** 25g
- **Sodium:** 150mg
- **Fat:** 12g
- **Saturated Fat:** 6g
- **Unsaturated Fat:** 5g
- **Trans Fat:** 0g
- **Carbohydrates:** 38g

- **Fiber:** 2g
- **Protein:** 4g
- **Cholesterol:** 70mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Ingredients for Zesty Lemon Blueberry Cake

For the Cake Batter

- 2 cups all-purpose flour (240 g)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter (113 g), softened
- 1/2 cup neutral oil (120 ml), such as vegetable or canola
- 1 1/2 cups granulated sugar (300 g)
- 3 large eggs, room temperature
- 1 cup buttermilk (240 ml)
- 1/3 cup fresh lemon juice (about 2 lemons)
- Zest of 2 lemons
- 2 teaspoons vanilla extract

For the Blueberries and Glaze

- 1 1/2 cups fresh or frozen blueberries (200 g)
- 1 tablespoon flour (for coating berries)
- 1 cup powdered sugar (120 g)
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest

These ingredients combine to form a moist, flavorful cake with a bright citrus kick. The glaze finishes the dessert with sweetness and extra zing.

Step-by-Step Instructions

Preparing the Batter

1. Preheat oven to 350°F (175°C). Grease and line a 9×13-inch baking pan with parchment paper.
2. In a medium bowl, whisk flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, cream butter, oil, and sugar until light and fluffy. Add eggs one at a time, beating after each addition.
4. Stir in lemon juice, zest, vanilla extract, and buttermilk.
5. Gradually add dry ingredients to the wet mixture, stirring gently until smooth.

Adding Blueberries and Baking

6. Toss blueberries with 1 tablespoon flour to prevent sinking. Fold into the batter.
7. Pour batter into the prepared pan and smooth the top.
8. Bake for 35–40 minutes, or until a toothpick inserted in the center comes out clean.
9. Let cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.
10. For the glaze, whisk powdered sugar, lemon juice, and zest until smooth. Drizzle over cooled cake before slicing.

Tips for Perfect Results

Moist, Tender Crumb

To achieve a tender crumb, use room-temperature ingredients and avoid overmixing once flour is added. The combination of butter and oil balances richness with moisture, while buttermilk ensures softness.

Working with Blueberries

Frozen blueberries can be used straight from the freezer, which helps minimize bleeding. Always coat berries lightly in flour so they stay suspended in the batter rather than sinking to the bottom.

Serving Suggestions

Everyday Enjoyment

Serve the cake cut into neat squares, glazed or ungarnished. It pairs beautifully with a cup of coffee or tea, making it a lovely everyday dessert that doesn't overwhelm.

For Celebrations

For a fancier presentation, serve with whipped cream and extra blueberries. A dollop of lemon curd or a scoop of vanilla ice cream elevates the cake into an elegant dinner-party dessert.

Variations and Customizations

Fun Flavor Options

- Add shredded coconut to the batter for a tropical twist.
- Swirl raspberry or blueberry jam into the batter before baking.
- Replace glaze with cream cheese frosting for richness.

Dietary Adjustments

Use gluten-free flour for a wheat-free version. Substitute almond milk with lemon juice for dairy-free buttermilk. Choose a sugar substitute designed for baking if you want to reduce sugar.

Storage and Freezing

Short-Term Storage

Store covered at room temperature for up to 2 days or refrigerate for up to 5 days. Bring to room temperature before serving for the best texture.

Freezing Options

Freeze unglazed squares in an airtight container for up to 2 months. Thaw overnight in the refrigerator and glaze before serving. Freezing portions makes it easy to enjoy at any time.

Frequently Asked Questions

Can I use frozen blueberries?

Yes, but don't thaw them before adding to the batter. This prevents excess juice from staining.

Why did my blueberries sink?

They likely weren't coated in flour. Tossing berries lightly helps them stay suspended in the cake.

Can I skip the glaze?

Yes, though the glaze enhances lemon flavor. A dusting of powdered sugar is a lighter alternative.

Can I make the cake ahead?

Yes, bake the cake a day in advance and glaze just before serving.

How do I prevent dryness?

Avoid overbaking. Check for doneness at 35 minutes. The toothpick should have a few crumbs, not be completely clean.

Can I double the recipe?

Yes, but use two pans or a larger sheet pan. Adjust baking time slightly.

What drinks pair with this cake?

Coffee, iced tea, lemonade, or prosecco are excellent pairings.

Does the flavor improve overnight?

Yes, the lemon flavor deepens after a night of rest. Cover and store properly for best results.

Conclusion

The zesty lemon blueberry cake combines the best of citrus brightness and berry sweetness in a moist, tender crumb. With its simple sheet-pan format and refreshing glaze, it is perfect for both everyday enjoyment and special occasions. Like the balance of flavors in a moist flavorful citrus olive oil cake, this recipe proves how citrus elevates desserts with vibrancy and charm. Whether served plain, glazed, or dressed with extras, this cake will become a reliable favorite in your baking collection.