



Hi friends and foodies, and welcome to Taylor Thyme Season 2!

Some notes before we get started:

- For this recipe we used a stand mixer with the paddle attachment but mixing by hand will work just fine.
- You will need piping bags and your choice of decorating tips for the frosting. Get creative and try a fun design!
- Baking is a fun adventure for all ages, but kids should always have adult supervision when in the kitchen.
- All ingredients should be used at room temperature.
- A Bundt pan is recommended but not required

You will need the following ingredients:

Blueberry Cake

- 1 1/3 cup sugar
- 1/2 cup butter, softened
- 1 tbsp vanilla extract
- 2 1/4 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup whole milk
- 2 cups blueberries (local preferred!)
- 2 large eggs

Cream cheese Buttercream

- 1 cup unsalted butter
- 8oz cream cheese
- 1 tbsp vanilla
- 4.5 cups of powdered sugar



Blueberry Compote

1 cups of Blueberries (local preferred!)

A splash of lemon juice

1 tsp lemon extract

1 cup of water

3 TBSP of sugar

Steps for Cake Batter:

- Preheat oven to 350 degrees and line baking tin with paper liners.
- Add butter to mixing bowl and whip on medium speed until soft peaks form.
- Add sugar, vanilla extract, and mix until combined.
- Slowly add eggs while mixing on low speed. Use a rubber spatula to scrape the sides of the bowl as needed.
- In a separate mixing bowl combine flour, salt, baking powder and whisk together until combined.
- Mix blueberries and milk in a blender.
- Add flour mixture and blueberry puree/milk mixture to the batter by mixing in approximately 1 cup of flour and $\frac{1}{3}$ of the milk at a time, alternating as you go to ensure the batter remains smooth. Use a rubber spatula to scrape the sides of the bowl as needed.
- Bake for 30 minutes. (Pro tip: check if your cake is done by inserting a toothpick into the center of a cake. If it comes out clean, they're done!)
- Let cool before decorating.

Steps for Buttercream:

- Add butter and cream cheese to a mixing bowl and whip on medium speed until soft peaks form.
- Add powdered sugar slowly to mixture while mixing on medium-low speed until smooth.
- Add vanilla extract and mix until combined. You can add in food coloring if preferred.
- Add in blueberry compote mixture and any leftover blueberries.
- Decorate as desired.

Steps for Blueberry Compote:

- Add blueberries and lemon juice, water, sugar, and lemon extract to a skillet.
- Cook on medium-high heat for 5-7 minutes, stirring occasionally.

Steps for cake balls:

- With the extra cake batter you have, bake a smaller cake (doesn't matter what pan you use)
- Crumble up the cake and add in some of the blueberry buttercream and form into balls.
- Let cool in the fridge for 20 minutes before using to decorate.

Tips for decorating your cake:

I drizzled on the blueberry cream cheese buttercream glaze on the top of the cake, I also saved some cream cheese buttercream aside and mixed it with some milk, so it was thinner to drizzle on top of the cake.

I used some fresh blueberries, along with the cake balls and left-over blueberries from the compote to decorate the top of my cake. You can decorate however you like!

Be sure to visit Woodall Blueberries when they are open! Usually around late June/early July.

<http://woodallblueberries.blogspot.com/>