



Buzz Bakeshop
901 Slaters Lane
Alexandria, VA 22314

Lemon Blueberry Sourcream Cake

***Each ingredient has a corresponding number. Please note, some ingredients will need to be measured out based on the recipe amount.**

Vanilla Cake Recipe:

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| 1. | 4 oz | Egg Yolks |
| 2. | 2 oz | Milk |
| 2. | 7 oz | Milk |
| 3. | 2 ¼ tsp | Vanilla Extract |
| 4. | 10.5 oz | Cake Flour |
| 5. | 10.5 oz | Granulated Sugar |
| 6. | 1 tbsp 1 tsp | Baking Powder |
| 7. | ¾ tsp | Salt |
| 8. | 6 oz | Unsalted Butter (Room Temp) |
| 9. | 2 c | Fresh Blueberries |
| 10. | 2 ea | Lemon Zest |

Procedure:

Preheat oven to 350°F for about 30 minutes

***Before starting the baking process, scale out the milk, butter and vanilla extract and salt per the recipe proportions for both the cake and icing.**

1. Using the bowl of a stand mixer or a hand mixer, combine the cake flour, sugar, salt, and baking powder together. Whisk the ingredients together, breaking up any flour lumps.
2. Add to the dry ingredients unsalted butter and 7 oz milk. Place the bowl onto the mixer, fitted with a paddle attachment, and turn on speed one. Once the dry ingredients are moistened, increase the speed to medium, and mix for 1.5 minutes. Scraping the bowl down, half way through.

3. Add the egg yolks, vanilla extract and 2 oz portion of milk together in a measuring cup. Add mixture to the mixing bowl in 3 stages. Scraping the bowl down before each addition.
4. Zest 2 lemons into the batter and add the blueberries. Fold through so the zest and blueberries are evenly distributed.
5. Line 3-6" cake pans with a round piece of parchment on the bottom. Gently spray the sides of the pan with nonstick cooking spray. Portion 13 oz of cake batter into each pan.
6. Place into the preheated oven, and start the time for 20 minutes. After 20 minutes, rotate the cakes in the oven, so they bake evenly, and start the timer for another 10 minutes.
7. To check for the doneness of the cake, insert a toothpick or a small knife into the center of the cake. If it comes out clean, then it is finished. Another way to check the cake is by gently touching the top center. If it immediately springs back after you move your finger, it is done baking. If you leave a slight finger indentation, it needs to bake longer.
8. Once cakes are finished baking, remove from the oven and allow to cool for about 20 minutes. Run a butter knife or an offset spatula around the edge of the pan, gently releasing the cake from the side. Flip the pan and gently tap the cake out of the pan, until you feel it release from the bottom. Place cakes onto a wire rack and allow to cool completely. You can speed up this process by placing the cakes in the refrigerator or freezer.

Sour Cream Buttercream:

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| 8. | 8oz | Unsalted Butter (Room Temp) |
| 11. | 8 oz | Sour Cream |
| 12. | 2.25 lb | Powdered Sugar |
| 3. | 1 Tbsp | Vanilla Extract |
| 7. | 1 tsp | Kosher Salt |

1. In a mixing bowl fitted with a paddle attachment, add the butter, and cream together until smooth. Scrape down the butter and add the sour cream.
2. Once butter and sour cream is mixed and there are no lumps, add the powdered sugar, salt and vanilla. Start on low speed and begin mixing ingredients together.
3. Increase the speed to medium. Scrape the bowl down periodically, and let the buttercream whip until light and fluffy.

*This amount of buttercream is enough for 1- 6" cake.

Dehydrated Lemon Wheels:

1 whole Lemon

13. Sugar for Sprinkling

1. Thinly slice lemons into wheels.
2. Lay slices onto a parchment lined baking sheet, and lightly sprinkle a little sugar on top of each slice.
3. Place into a preheated oven set at 200F and set a timer for 20 minutes. Once time goes off, turn the lemon rounds over, and set time again for another 20 minutes.
4. If you notice the lemon peels taking on color, you can either turn down the oven temperature, or pull them out of the oven.
5. Once they are cool, store in an airtight container, laying flat.

Assembly:

1. Once cakes are cool, trim the top dome off of each cake, and the bottom skin of the cake (that part is optional). The thickness of each layer of cake should be about 1"-1 ¼" after trimming.
2. Place your first layer of cake onto the cake board, and portion about 1 c buttercream on top of the cake. Spread the buttercream until it reaches the edge of the cake, but does not go over.
3. Place your next layer of cake on top of the buttercream, and gently push down until you feel resistance. Make sure that the sides of the cake layers line up.
4. Portion another 1 c buttercream on top of the second layer of cake and repeat step number 2.
5. Take your last layer of cake, and make sure you flip it over so the bottom of the cake layer now becomes the top of the cake. Push the layers of cake into place so the sides are as straight as possible.
6. Using the buttercream left in the bowl, spread the crumb coat over the surface of the cake. Ensuring that the final product is as straight and smooth as possible.
7. Place the cake into a refrigerator, or freezer and allow the crumb cake to chill and set.

8. Once the cake is chilled, remove it from the fridge and begin applying the final coat of buttercream. This layer should be about ¼ " thick around the sides and top. Use a straight edge object (cake comb, bench scraper, off set spatula, etc.) to achieve smooth sides and top.

9. Once the sides and top are smooth, take a small offset spatula and gently rest the tip at the base of the on the side. Begin gently spinning the turntable, while also slowly moving the spatula up the side of the cake. Once the whole side of the cake has grooves, while the table is still moving, gently pull the tip of the off set away from the side of the cake to give it a clean finished stopping point.

10. Placing the tip of the off sent on the top outside edge, begin gently spinning the turntable and slowly moving the tip of the offset into the center of the cake. Use the same technique to pull away that was used on the side of the cake.

11. Using a clean bag, with the large round tip, fill the bag with the remainder of the white buttercream. Irregularly, pipe dollops of buttercream on one side of the cake, following the curve of the edge.

14. Randomly place some lemon wheels in front of 3 dollops so the dollop is propping the lemon slice up. Then sprinkle that same half of the cake with blueberries, again following the natural curve of the cake.

15. TADA! No you have a fresh and seasonal cake that is guaranteed to be a socially distanced party head turner!

16. To enter your cake for the chance to win a \$25 gift card to Neighborhood Provisions, be sure to post your picture to instagram and tag @buzzbakeshop, @nrgprovisions and #TheGreatBuzzBakeOff ! All entries must be submitted by Monday, August 3 at 5pm!

17. Happy Decorating!