

# Delicious Blueberry Cream Cake

A super moist Cake bursting with Blueberry Flavour

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## INGREDIENTS

- 100g butter
  - 200g sugar
  - 3 eggs (medium)
  - 210g flour
  - 1tsp baking powder
  - 1/2tsp baking soda
  - 150ml kefir/buttermilk at room temperature
  - 1tsp vanilla extract
  - 50g blueberries (fresh or frozen)
  - 2tsp corn starch
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- 200g blueberries (fresh or frozen)
  - 70g jam sugar
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- 300g butter at room temperature
  - 300g cream cheese at room temperature
  - 300g whipped cream
  - 9tbsp icing sugar
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- some more blueberries for decoration



## DIRECTIONS

1. Beat the soft butter with sugar in a standing mixer for 5 minutes (or with a hand mixer about 7 minutes).
2. Add eggs one at a time and beat for about a minute in between additions.
3. Sift flour, baking powder and baking soda.
4. Add vanilla extract to the kefir.
5. Add dry ingredients to the butter and sugar mix in three additions alternating with kefir. End with dry ingredients.
6. Divide the batter into four buttered 15 or 16 cm cake tins. You can also use just one big 15 or 16 cm cake tin, but then you need to increase the baking time. It should most likely take about 1 hour to bake the cake

in this case, but make sure to check with a toothpick before removing the cake from the oven.

7. Mix blueberries with the corn starch and divide between the four cakes bases. Add the blueberries over the cake batter pressing in lightly.
8. Bake the cake in 175°C in the middle shelf of the oven for about 20-30 minutes.
9. To make the blueberry jam, cook 200g of blueberries with 70g of jam sugar over medium heat for 10-15 minutes. Remove from heat and allow to cool completely. Alternatively you can use store bought blueberry jam.
10. To make the cheesecake frosting, whisk butter with a hand mixer until pale and soft (about 5 minutes). Then add the cream cheese and whisk shortly just so that the ingredients have combined. Then sift in the powder sugar and mix it in shortly. (Make sure the ingredients of the frosting apart from the whipping cream, are at room temperature)
11. Whip the whipping cream until stiff and add to the rest of the ingredients of the frosting. Fold in with a spatula. Then transfer half of the frosting into a piping bag.
12. Take two tablespoon of the blueberry jam and leave aside.
13. To construct the cake, take one of the cake bases and pipe some of the frosting around the edge of the cake base. Then add two tablespoon of blueberry jam in the middle and pipe some more frosting on top of the jam. Then add some fresh blueberries on top. Repeat with the rest of the two layers.
14. Take some of the frosting and transfer it into a piping bag with a small nozzle. This is for decoration (see photo or video) and so you only need a little.
15. Press the two tablespoon of blueberry jam that was left aside through the sieve into the rest of the frosting and fold in gently.
16. Cover the cake with the frosting, pipe decorations with the left aside cream and decorate with blueberries.
17. Allow the cake to rest in the fridge over night before serving.
18. Remove the cake from the fridge about 30 minutes before serving.