

BLUEBERRY SHEET CAKE

Show off the season's first sweet blueberries with this easy and elegant dessert.

2 cups cake flour
1 tsp. baking powder
1 tsp. baking soda
½ cup (1 stick) butter, softened
¾ cup granulated sugar
3 large eggs
1 tsp. vanilla extract
1 tsp. finely grated lemon peel
¾ cup plain low-fat yogurt
1½ cups fresh blueberries



Recipe - cookingvillage.com

For the Topping

confectioners' sugar

1. Preheat oven to 350°F. Line a 13 x 9-inch baking pan with waxed paper. Grease paper. Dust with flour; tap out excess.
2. Mix together cake flour, baking powder, and baking soda.
3. Beat together butter and sugar at medium speed until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla and lemon peel.
4. Alternately stir in flour mixture and yogurt. Spread batter evenly in prepared pan. Sprinkle 1¼ cups of blueberries evenly over batter.
5. Bake cake until golden and a toothpick inserted in center comes out clean, 25 minutes. Transfer pan to a wire rack to cool for 10 minutes. Invert cake onto a serving platter; remove waxed paper.
6. Just before serving, cut eight 1-inch-wide strips of waxed paper. Place strips diagonally over cake, spacing 1 inch apart. Sift confectioners' sugar over cake. Carefully remove paper strips. Sprinkle with remaining blueberries. Serve warm or at room temperature.