

# Lemon-Blueberry Mini Bundt Cakes



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

These Lemon-Blueberry Mini Bundt Cakes are the perfect fresh, zingy small cake for springtime. This makes for the perfect dessert for Mother's Day!

**Makes 6**

## Ingredients

### **Cake:**

1 ½ cups all-purpose flour  
¼ teaspoon baking soda  
¼ teaspoon kosher salt  
½ cup (1 stick) unsalted butter, room temperature  
1 cup sugar  
2 eggs, room temperature  
½ cup buttermilk, room temperature  
2 tablespoons lemon zest, plus 2 tablespoons juice (from 2 lemons)  
½ cup blueberries, tossed with 1 tablespoon flour

### **Lemon Sugar:**

1 tablespoon lemon zest (from 1 lemon)  
1 teaspoon sugar

### **Lemon Glaze:**

1 ¾ cups powdered sugar  
2 tablespoons lemon juice (from 1 lemon)

## Directions

Preheat oven to 350°F. Generously spray a mini Bundt cake pan with baking spray (or mix together 1 tablespoon melted butter with 1 tablespoon flour and generously brush wells). Set aside.

In a small bowl, whisk together the flour, baking soda, and salt.

In the bowl of an electric mixer with the paddle attachment, beat the butter with the sugar until very light and fluffy, about 1 to 2 minutes. Mix in the eggs slowly, then scrape down the bowl and mix until combined. Add half of the dry ingredients, then all of the buttermilk, mixing in between additions just until combined. Add the remaining dry ingredients, then the lemon zest and juice. Scrape down the bowl and mix just until combined. Remove the bowl from the mixer and use a rubber spatula to gently fold in the blueberries and flour. Divide batter between the wells.

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## Directions Continued...

Bake for 25 to 30 minutes, until a toothpick inserted halfway between the outer wall and center of a cake comes out with a few crumbs attached. Let cool in the pan for 30 minutes. Invert cakes onto a cooling rack and cool completely.

To make the Lemon Sugar, mix lemon zest and sugar in a small bowl. Let sit uncovered to dry out slightly while waiting for the cakes to cool.

To make the Lemon Glaze, whisk powdered sugar with the lemon juice until smooth. Glaze should be very thick, but still drop from a spoon. Drizzle glaze on the outer edge of the top of the cakes, so the glaze covers the top and drips down the sides. Sprinkle with Lemon Sugar. Let glaze sit until the tops are set, about 30 minutes.

If making ahead, cover the cooled cakes up to a day ahead. Glaze cakes the same day you serve them. Let glaze set at least 30 minutes before serving.