The Blue Hour Affair

Lemon-Blueberry Velvet Pound Cake with Lemon Satin Glaze





A tender lemon-velvet pound cake, tucked with blueberries and draped in Lemon Satin Glaze. Bright citrus, a buttery crumb, and a little lingering sweetness—an affair worth taking slowly.

9-cup Bundt · 325°F · Bake 65–80 minutes · 10–12 generous slices

Serving suggestion pictured.

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Cake

2¼ cups (225 g) cake flour

2¼ tsp additional cake flour, for blueberries

1⅛ cups (255 g) unsalted butter, softened

2 cups + 1 tbsp (413 g) granulated sugar

225 g beaten eggs (approximately 4½ large eggs)

¾ tsp salt

1½ tbsp fresh lemon zest

1½ tsp vanilla extract

¾ tsp lemon extract

6 tbsp sour cream

3 tbsp buttermilk

3 tbsp fresh lemon juice

1½ cups blueberries

Floured baking spray, for the pan

Lemon Satin Glaze

1½ cups powdered sugar

2 tbsp + ¾ tsp fresh lemon juice

2¼ tsp melted butter

⅜ tsp vanilla extract

Pinch of salt

Milk or buttermilk, as needed for consistency

At home

Weigh the beaten eggs to 225 g for accuracy. Keep the extra 2¼ tsp flour separate for coating the berries. Do not fill the pan beyond three-quarters full. Use the skewer check along with the baking-time range, and cool completely before glazing.

Allergens

Contains wheat, milk and eggs. Check the floured baking spray and other packaged ingredients for additional allergens.

The method

1. Prepare the dry ingredients

Preheat the oven to 325°F. Combine 2¼ cups (225 g) cake flour and ¾ tsp salt. Keep the additional 2¼ tsp cake flour separate for the blueberries.

2. Make the lemon sugar

Rub 1½ tbsp fresh lemon zest into 2 cups + 1 tbsp (413 g) granulated sugar.

3. Cream the butter and sugar

Beat 1⅛ cups (255 g) softened unsalted butter for 1–2 minutes. Add the lemon sugar from Step 2 and cream for 7–8 minutes.

4. Add eggs and extracts

Gradually incorporate 225 g beaten eggs (approximately 4½ large eggs), followed by 1½ tsp vanilla extract and ¾ tsp lemon extract.

5. Combine the dairy

In a separate bowl, combine 6 tbsp sour cream and 3 tbsp buttermilk.

6. Bring the batter together

Add the cake flour–salt mixture from Step 1 in three additions, alternating with the sour cream–buttermilk mixture from Step 5 in two additions. Begin and end with flour. Fold in 3 tbsp fresh lemon juice.

7. Fold in the blueberries

Dry 1½ cups blueberries thoroughly. Toss with the additional 2¼ tsp cake flour and gently fold into the batter.

8. Prepare and fill the pan

Coat a 9-cup Bundt pan with floured baking spray, brushing into the ridges. Add the batter, filling no more than three-quarters full.

9. Bake

Bake at 325°F for 65–80 minutes, until a skewer shows no wet batter.

10. Cool completely

Cool in the pan for 15 minutes. Unmold onto a cooling rack and cool completely, approximately 1½ hours.

11. Make the Lemon Satin Glaze

Combine 1½ cups powdered sugar, 2 tbsp + ¾ tsp fresh lemon juice, 2¼ tsp melted butter, ⅜ tsp vanilla extract and a pinch of salt. Adjust with milk or buttermilk, ½ tsp at a time, as needed for consistency.

12. Glaze and serve

Glaze the completely cooled cake with the Lemon Satin Glaze. Slice into 10–12 generous portions.

Store & serve

Cover and refrigerate the glazed cake at 40°F or below. Let individual slices briefly lose their chill before serving, then return remaining cake to refrigeration promptly. Do not oven-heat or microwave the glazed whole cake.