Buttermilk Blueberry Breakfast Bake

INGREDIENTS

- 2 cups all-purpose flour, divided
- 2 cups fresh blueberries
- 1 cup sugar, plus extra for sprinkling on cake
- 1/2 cup buttermilk
- 1/2 cup (1 stick) unsalted butter, softened
- 1 lemon, zested and juiced
- 1 large egg, room temperature
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt

PREPARATION

1. Preheat oven to 350º F and lightly grease a square baking dish with butter or non-stick spray.
2. In a medium bowl, whisk together 1 3/4 cups flour, baking powder and salt.
3. In a large bowl or mixer, cream together butter and sugar and lemon zest for 3-5 minutes, or until fluffy and lightened in color.
4. Add in egg and vanilla extract and continue to beat until incorporated.
5. Starting with the liquid, take turns adding in buttermilk and flour mixture until everything is just combined.
6. Toss blueberries in remaining 1/4 cup flour until coated, then fold blueberries into batter.
7. Pour batter into greased baking dish, then top with 1-2 tablespoons sugar.
8. Place baking dish in oven and bake for 40 minutes, or

until toothpick inserted in center comes out clean.
9. Remove dish from oven and let cool before serving. Enjoy!