

# BLUEBERRY CORNMEAL CAKE RECIPE

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Follow our complete, step-by-step, instructions to learn how to make this surprisingly delicious Blueberry Cornmeal Cake recipe. Printable recipe included.



A sweet cornbread cake that includes blueberries. What's not to love about this? A really quick and easy cake that I like to bake up in my cast iron skillet.

This recipe just SOUNDS Southern to me.

Maybe its the mention of cornmeal in the name, but it also has fresh blueberries. How much more Southern can it get? Smile.

It's not cornbread with blueberries though. It's called a cake because it has sugar and it's sweet. But, I promise you it's delicious and just might surprise you if you decide to try it.

I like to bake this in the old cast iron skillet that belonged to my mother. If only that skillet could talk and tell you about all the great dishes Mama prepared in it. It's got a thick crust of oil on the outside edges, but I've never wanted to clean it off. That's the history of the pan.

Of course, you can bake this in a regular cake pan if you prefer. I want hold it against you. Smile.

I think its best when served warm. It would make a great cake for a breakfast treat served with a big old glass of cold milk. I do hope you decide to try this one.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**Blueberry Cornmeal Cake Recipe** – You'll need these ingredients.

We'll begin by placing 1 cup of Granulated Sugar in a large mixing bowl.

Then, add 1/2 cup of softened butter on top of the sugar.

Using an electric mixer, cream the butter and sugar together until light and creamy.

This will take a good 5 minutes or more with a hand mixer. Don't skimp on getting it nice and fluffy looking.

Add the 2 eggs, one at a time, beating after each one until it's combined into the sugar mixture.

Add 1 teaspoon of Lemon Juice.

This will spark up the flavor but doesn't give it a lemony taste. Smile.

You will need 1-1/2 level cups of flour. Place this in another large mixing bowl.

I didn't sift the flour first this time. I keep my flour in a plastic storage container and stirred it up with a spoon first. This helps to "fluff" up and aerate the flour. Then, I spoon flour into my measuring cup filling it just over the top. I use the back of a butter knife to scrape the excess flour off the top of the cup so that I have level cups of flour to add to the mix. Baking always calls for level cup measures of flour.

Add 1/2 cup of Cornmeal to the flour.

Add 2 teaspoons of Baking Powder.

Add 1/2 teaspoon of Baking Soda.

Add 1/2 teaspoon of Salt.

Whisk all the dry ingredients together until fully combined.

We're going to alternate adding flour and buttermilk to the wet batter mixture. We'll start with flour and end with flour.

So, add about 1/2 cup of the flour into the butter and sugar mixture. Using an electric mixer on Medium speed, mix this in just until it's combined.

You need 2/3 cups of Buttermilk.

Add 1/3 cup of the milk to the batter and mix just until combined.

Repeat the process by adding another 1/2 cup of the flour mixture. Mix until combined.

Add the other 1/3 cup of the milk. Mix until combined.

Finally, add the remaining flour and mix until combined, scraping down the bowl as needed.

Prepare your pan. Give it a good coating of butter all over the bottom and up the sides.

I cook with this skillet just about everyday. It's a 10 inch skillet but a 9 inch cake pan will work just as well. Just be sure to grease it up good.

Spread the batter evenly in the skillet.

Add 1-1/2 cups of fresh blueberries. That's about 7 ounces of berries.

Most of the berries will sink to the bottom when you bake this. You could also toss the berries in a Tablespoon of flour to coat them lightly, then fold them into the batter before spreading it into the skillet. The flour will keep the berries from sinking. Wonder why I didn't think of that while I was baking this? Smile.

**Pre-heat your oven to 350F degrees.**

Place the skillet in your pre-heated oven and let the cake bake for about 20 minutes. Check the cake and rotate the skillet about halfway around so the cake bakes evenly. When the cake starts to pull away from the sides of the skillet and the center springs back when pressed lightly, your cake is done.

You can also insert a toothpick into the center of the cake to test for doneness. If the toothpick pulls out clean, your cake is done. If it pulls out with a few wet crumbs attached, you need to bake it a bit longer. Just keep an eye on it and don't let it burn.

When it's done, remove the skillet from the oven and place it on a wire rack or folded towel to cool.

Isn't this pretty? I was glad to see that after the cake had cooled, it hadn't sunk down or fallen in the center. It kept it's height all the way through.

This cake is best when served warm in my opinion.

Enjoy!