



Blueberry Lemon Zucchini Cake with Lemon Buttermilk Glaze The best cake you'll eat this year...!

By Elizabeth Beggins - from [Chicken Scratch](#)

This cake is particularly perfect in summer when local blueberries are available and fresh zucchini is ubiquitous, but it works any time of year if needed. Apart from the amazing combination of sweet-tart ingredients, the buttermilk in the batter and glaze help keep things from becoming cloyingly sweet. In fact, avoiding cloying sweetness is something to shoot for in general. [I wrote more about that here.](#)

Two more thoughts: (1) The zucchini in this recipe all but disappears. You can't taste it. If flecks of green are off-putting to a veg-hater in your life, tell them it's a Citrus Blueberry Cake and let them think it's lime! (2) I'm a chocolate hound. When dessert options come my way, I go straight for the ones with dark, creamy goodness. Except sometimes. And, this is one of those times. Enjoy!



Ingredients

For the Cake:

- 3 eggs, lightly beaten
- 1 cup vegetable oil
- ⅓ cup buttermilk (can also use whole milk or plain full-fat yogurt)
- 2 tablespoons lemon zest
- ⅓ cup lemon juice
- 3 teaspoons vanilla extract
- 2 ¼ cups white sugar
- 2 cups finely shredded and drained zucchini
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 pint fresh or frozen/thawed blueberries (you can reserve a few for garnish if so desired)

For the Lemon Glaze:

- 2 cups powdered sugar
- Zest of one lemon
- 1/3 cup lemon juice
- 1/4 cup buttermilk (optional - the glaze works fine without it)

Method:

Cake

1. Preheat the oven to 350 degrees F. Grease (optional flour) one Pyrex lasagna pan (11" x 7") or two round cake pans.
2. Grate a large zucchini (or two small zucchini) and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want to have 2 total cups of shredded zucchini after it has been drained. Set aside.
3. In a large bowl and using a hand or stand mixer, beat together the eggs, oil, vanilla, and sugar.
4. Add the buttermilk (milk or yogurt), lemon juice and lemon zest, and mix gently.
5. Fold in the zucchini.
6. Slowly add in the flour, salt, baking powder, and baking soda.
7. Gently fold in the blueberries.
8. Add batter to prepared cake pan(s).
9. Bake 35-40 minutes in the preheated oven, or until a knife inserted in the center of a cake comes out clean. Cool 10 minutes
10. Plan ahead for this step! Put the cake (still in the pan) in the freezer for 30-45 minutes. This concentrates the moisture in the cake and makes it wildly delicious! If you can't manage this part, just continue cooling the cake for 10 minutes in the pan, then turn out onto a wire rack to cool completely.

Glaze

1. In a small bowl, combine powdered sugar, buttermilk, if using and lemon juice. Whisk until smooth.
2. Drizzle the glaze over the cake(s). Let cool.

Let them eat cake!

~Elizabeth