



## Blueberry Zucchini Cake with NJ Honey Buttercream

Blueberry Bake Off 3rd place winner 2015

### Cake Ingredients

- 3 eggs lightly beaten
- 1 cup vegetable oil
- 3 teaspoons of vanilla extract
- 2 1/4 cups of sugar
- 2 cups of grated zucchini, squeezed and dried (about 2 medium zucchinis)
- 3 cups of all-purpose flour
- 1 teaspoon salt
- 1 teaspoon of baking powder
- 1/4 teaspoon of baking soda
- 1 pint of Terhune Orchards blueberries, plus more for decorating

### Butter cream ingredients

- 2 sticks of butter, room temperature
- 3 cups of powdered sugar
- juice of one lemon
- zest of one lemon
- 1 generous tablespoon of honey - local NJ is the best!

### Cake Instructions:

1. Preheat the oven to 350 F. Butter two 9 inch round cake pans and cut out parchment paper circles to place in the bottom of the pans.
2. Grate the zucchini and squeeze the moisture from the shreds. Dry with a dish towel and set aside.
3. Use a mixer to beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini.
4. In a medium bowl, combine the flour, salt, baking powder, and baking soda. Slowly add to the wet ingredients. Be careful not to over mix.
5. Gently fold in the blueberries.
6. Divide the batter between the two prepared cake pans.
7. Bake for approximately 40 minutes or until a knife inserted in the center of the cake comes out clean.
8. Cool completely before attempting to remove the cakes from the pans.

### Butter cream Instructions

1. Combine the butter, powdered sugar and salt and beat until well combined.
2. Add lemon juice and honey and beat for another 3-5 minutes or until creamy.
3. Fold in the lemon zest.
4. Spread half of the butter cream between the two cake layers, and the remainder on top of the cake.
5. Garnish the cake with fresh blueberries, powdered sugar, lemon zest to your liking.
6. Enjoy!