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LEMON-BLUEBERRY DRIZZLE CAKE

Ingredients

- 1 1/2 cups plus 1 tsp. all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 8 Tbs. (1 stick) unsalted butter
- 1 Tbs. finely grated lemon zest
- 3 eggs
- 1/2 cup whole milk
- 1 tsp. vanilla extract
- 1 cup blueberries

Ingredients for the Syrup

- 3 Tbs. fresh lemon juice
- 3 Tbs. granulated sugar

Directions

Preheat an oven to 375°F. Butter and flour a large or mini loaf pans. Sift the 1 1/2 cups flour, the baking powder, and salt into a bowl. In the bowl of a stand mixer, beat the butter, sugar, and lemon zest on medium until lightened. Add the eggs one at a time, beating well after each addition. Add the milk and vanilla and stir until blended. Add the dry ingredients and stir just until blended. In a small bowl, toss the blueberries with the 1 tsp. flour. Gently stir into the batter.

Scrape the batter into the prepared pan. Bake until the cake is golden brown and a toothpick inserted into the center comes out clean, about 55 minutes. Let the cake cool in the pan on a wire rack for a few minutes, then turn out onto the rack. Turn the cake on its side to cool while you make the syrup.

To make the syrup, in a small saucepan over medium heat, simmer the lemon juice and granulated sugar until syrupy, about 2 minutes. Using a long wooden skewer, pierce the sides and bottom of the warm cake at least 1" deep all over. Brush the cake generously with the syrup.