

# Lemon Blueberry Goopy Butter Cake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 9" cake

Total time: 2 to 3 hours, including chilling time

Active time: 20 minutes to make the mix

Baking time: 25 - 30 minutes

Equipment: 9" baking dish or cake pan, hand whisk and silicon spatula

## My Prep:

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## Ingredients:

- Butter - 8 TBSP,  $\frac{1}{2}$  cup, 114g
- Natural granulated sugar -  $\frac{3}{4}$  cup, 150g
- Lemon zest - 2 TBSP
- Large egg -2, divided
- Vanilla - 1 Tsp, 4g
- Fine sea salt -  $\frac{1}{4}$  Tsp
- All-purpose flour, preferably unbleached - 1  $\frac{1}{3}$  cup, 175g
- Baking powder - 1 Tsp, 5g
- Cream cheese, full fat, at room temperature - 8 oz, 226g
- Confectioner's sugar - 2  $\frac{1}{2}$ , 315g
- Corn starch - 2  $\frac{1}{2}$  TBSP, 18g
- Lemon juice - 2 TBSP/29g
- Lemon zest - 1 TBSP
- Blueberries, fresh or frozen -  $\frac{3}{4}$  cup, 142g

## Steps:

Preheat oven to 350°. Grease with butter or baking spray or line with a parchment paper a 9" baking dish.

Gently melt about 6 tablespoons of the butter. Do not let it boil. As soon as the butter has been melted, add the remaining 2 tablespoons and swirl until most of that has melted. Set aside to cool down.

Rub the  $\frac{3}{4}$  cup/150g of sugar with the 2 tablespoon of lemon zest.

In a medium bowl, mix the egg with the sugar-lemon zest with a hand whisk until the mixture looks pale and frothy and has almost double in volume. Add the 1 teaspoon/4 grams of vanilla and the  $\frac{1}{4}$  teaspoon of salt and mix.

My recipe highlights:

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Extra notes:

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Add the 1 ½ cup/175g of flour and the teaspoon/5 g of baking powder. Gently mix until a pasty and crumbly mixture has formed. Do not over mix.

In a bowl smear the softened 8 ounces/226g of cream cheese until pretty spreadable. Add the 2 ½ cup/315g of confectioner's sugar and the 2 ½/18g of corn starch and mix until roughly combined. With a hand whisk, mix the 2 tablespoons/29g of lemon juice and the tablespoon of lemon zest. Add the egg and mix once more until very smooth and no large lumps of cream cheese are visible.

Using a wooden spoon, spread the cake batter on the greased baking dish. Press it down making sure there aren't openings through the dough. Press it on the borders to create an edge. Add the blueberries and spread them out. Pour the cream cheese mixture on top, making sure it stays inside the edges of the cake batter.

Bake for 25 to 30 minutes, until top looks very bubbly and a bit golden brown. The toothpick test won't function here because the top will be super gooey and the toothpick will come out wet.

Let the cake cool down for 20 to 30 minutes and then chill uncovered for 1 to 2 hours to allow the cream cheese layer to set. Let it loose the chill for 15 to 20 minutes before serving. I know this sounds like a lot of waiting, but trust me this will create the ideal texture.

Cake can be made a few days in advance. Store covered in the fridge and allow to come down to room temperature before serving.

Take a snap and tag me!! [@devamadeo](#)

