**Blueberry Lemon Cake**

I wanted to come up with a cake recipe for special celebrations, whether it is a birthday or an anniversary. This blueberry lemon cake is a bright and flavorful dessert. You could split up the batter from this recipe to make cupcakes or smaller individual cakes as well.

**ingredients**

2/3 cup coconut flour

1/2 tsp baking soda

Pinch of salt

5 eggs

1/3 cup almond milk

1/4 cup honey

1 tsp vanilla extract

6 tbsp lemon juice

2 tsp lemon zest

1/2 cup fresh blueberries, plus

additional for topping Coconut oil, for the pan

**For the frosting:**

3/4 cup coconut cream, chilled

Juice of 1/2 lemon

2 tbsp honey

Dash of vanilla

**Directions**

1. Preheat the oven to 350 degrees F. Coat an 8-inch baking pan generously with coconut oil. Combine the coconut flour, baking soda, and salt together in a small bowl.

 2. In a separate large bowl, mix together the eggs, almond milk, honey, vanilla, lemon juice, and lemon zest. Add in the coconut flour mixture and stir well to combine. Gently fold in the blueberries.

 3. Pour the cake batter into the prepared baking pan. Bake for 30-40 minutes, until golden brown and a toothpick inserted into the center comes out clean. Allow to cool completely on a wire rack before carefully flipping out of the pan.

 4. While the cake cools, blend together the coconut cream, lemon juice, vanilla, and honey until completely combined. Spread in an even layer on top of the cakes (once they have been flipped out of the pan). Top with additional blueberries if desired.

