

Blueberry and almond cake

Prep Time 10 minutes

Baking Time 50-60 minutes

Serves 8

Oven preheated 160c- 325F fan oven

Grease a 23cm- 9-inch round cake tin with butter or baking spray.



Ingredients

all-purpose flour 100g ($\frac{3}{4}$ cup)

almond meal/flour 100g ($\frac{3}{4}$ cup)

baking powder $1\frac{1}{4}$ teaspoons

salt $\frac{1}{2}$ tsp

sliced almonds 50g ($\frac{3}{4}$ cup)

granulated sugar 150g ($\frac{3}{4}$ cup)

zest of 1 lemon

unsalted butter, room temperature 170g ($\frac{3}{4}$ cup) (6 oz)

vanilla $\frac{1}{2}$ tsp

3 large eggs, room temperature

milk or orange juice 30 ml (2 tbsp)

fresh blueberries 225g ($1\frac{1}{2}$ cups) (8 oz)

powdered sugar (optional) for decorating

To make

Preheat the oven to 160°C (325°F).

Prepare a 23cm- 9-inch cake tin using baking spray or cover it with baking paper.

Leaving one spoon of the flour aside, in a bowl, mix together the flour, almond meal, baking powder, and salt. Set aside
In a stand mixer bowl with a paddle or whisk attachment, cream the sugar and softened butter until light and fluffy for about 3 to 4 minutes.

Add the lemon zest and vanilla.

Add in the eggs and beat until well incorporated.

Reduce the speed and add in all the dry ingredients you had set aside along with the milk or orange juice.

Add the one spoon of flour you had set aside to coat the blueberries, This prevents them to stick to the bottom of the cake.
You may keep 8 to 10 blueberries to insert on top of the batter for garnish. Using a large spatula, gently fold the blueberries into the cake batter.

Transfer the batter to the greased prepared pan, and flatten the top with a spatula. Insert the remaining blueberries on top gently pressing them into the cake batter. Scatter the sliced almonds on top of the cake and press them gently into the cake batter.

Bake for 50 minutes to 1 hour.

Cool in the pan and sprinkle with confectionery sugar.