



Lemon, Blueberry and White Chocolate Slab Cake



DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR



SERVES: 10-12 PEOPLE

Ingredients

220g white chocolate, chopped
120g cream cheese or mascarpone, cut into cubes
125g butter, softened
1 cup caster sugar
1 cup milk
3 teaspoons vanilla
2 eggs, lightly beaten
2 cups plain flour
2 teaspoons baking powder
2 teaspoons grated lemon rind
250g punnet blueberries
Cream, for serving

Method

Preheat the oven CircoTherm, 145°C.

Combine the white chocolate, cream cheese, butter, sugar, milk and vanilla in a saucepan and whisk over an induction cooktop on level 5 or FlameSelect gas cooktop on level 5 until melted and smooth. Allow to cool, then stir through the beaten eggs, sifted dry ingredients and lemon rind until combined. Gently fold through half the blueberries.

Pour the mixture into a greased and paper lined 31 x 21cm slice tin then top with the remaining blueberries.

Bake adding Vario Steam Low for 50-60 minutes or until golden and cooked through. Allow to cool in the pan on a wire rack. Remove from the pan, slice and serve with a drizzle of cream.

Notes
