



Lemon Blueberry Cake



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR



SERVES: 12

Ingredients

125g butter, softened
1 cup caster sugar
2 tsp grated lemon rind
2 eggs
1 cup plain flour
½ cup self-raising flour
¼ tsp bi carb soda
200g natural yogurt
1 x 125g punnet blueberries

Icing

1 ½ cups icing sugar, sifted
2 tsp melted butter
1 – 2 tbsp lemon juice

Your icing can be topped with strings of lemon zest as we have done and served with fresh blueberries, but the cake and icing are great on their own if you prefer.

Method

Preheat the oven on CircoTherm 160°C and place the wire rack on shelf 2. Grease and line a 25cm x 10cm loaf pan.

Cream the butter, sugar and lemon rind using an electric mixer until pale and creamy.

Add the eggs and beat well.

Sift the flours and bi carb soda & fold half through the creamed mixture.

Fold in the yogurt then the remaining sifted mixture to form a smooth batter.

Fold in the blueberries.

Place the mixture into the prepared pan and cook for 1 hour or until cake is cooked when tested with a skewer.

For the icing:

To make the icing, place the icing sugar and melted butter into a bowl.

Gradually mix in enough lemon juice to form an icing that will drizzle down the sides of the cake.

Notes