



Lemon and blueberry dump cake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 35 MINS



SERVES: 6 TO 8

Ingredients

400g lemon curd
250g cream cheese
150ml thickened cream
1 tsp vanilla extract
Zest of 1 lemon
1 punnet fresh blueberries

Cake layer

1 ½ cup plain flour
½ cup caster sugar
½ cup almond meal
¼ cup custard powder
125g butter
¼ cup flaked almonds

Whipped cream or ice cream, to serve

Extra fresh blueberries, to serve

Method

Preheat oven on CircoTherm to 160°C and place wire rack on shelf 2. Lightly grease a 20cm x 30 cm baking dish.

Spread lemon curd on the base of the baking dish. Place cream cheese, cream, vanilla and lemon zest in a bowl of a food processor and process until combined. Roughly spoon tablespoons of the cream cheese mixture over the lemon curd. Scatter blueberries evenly on top.

In a medium bowl, combine the flour, sugar, almond meal and custard powder. Sprinkle half of the mixture over the cream cheese and blueberries. Place the remainder in the bowl of a food processor. Add butter and process to form a crumble mixture. Sprinkle the crumble over the flour mixture and top with flaked almonds.

Bake for 35 minutes, or until lightly brown. Serve with whipped cream or ice cream and extra blueberries.

Notes
