

Blueberry lemon yoghurt cake

(serves 12)



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This recipe from Blueberries NZ works just as well using fresh or frozen blueberries.

Ingredients

1½ cups	Flour, plus more for dusting
2 tsp	Baking powder
½ tsp	Salt
1 cup	Sugar
2 medium	Lemons, zest and juice
¾ cup	Yoghurt
3 large	Eggs
½ tsp	Pure vanilla extract
½ cup	Extra virgin olive oil
1 cup	Blueberries, fresh or frozen, do not defrost if frozen
2 tsp	Honey

Directions

1. Heat the oven to 180C. Generously butter and flour a loaf pan.
2. Sift the flour, baking powder and salt into a bowl.
3. Place the sugar into a separate bowl and rub the lemon zest into the sugar until the sugar is

yellow and fragrant. Whisk the yoghurt, eggs and vanilla into the sugar mixture.

4. Whisk in the dry ingredients, until just incorporated. Switch to a spatula and fold in the oil, making sure it's all incorporated.
5. Toss the blueberries with about one teaspoon flour. Gently fold the blueberries into the batter.
6. Pour the batter into the prepared loaf pan and smooth the top. Bake for 50 to 55 minutes, or until the top is golden and the sides just start to pull away from the sides of the pan. A skewer inserted into the centre should come out clean.
7. Let the cake cool in the pan for 30 minutes. Meanwhile, warm 2 tablespoons lemon juice and two teaspoons honey in a small saucepan just long enough for you to whisk the honey into the juice. Using a pastry brush, brush the lemon-honey glaze on top of the warm cake.
8. Run a knife between the cake and the sides of the pan to loosen. Unmold the cake by placing a large plate or cutting board upside down over the loaf pan and carefully turning it over. Turn the cake back onto a flat surface to cool completely. Slice and serve with thick Greek yoghurt.

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