



Lemon & Blueberry Cake

Ingredients

Cake

280g plain flour
1 ½tsp baking powder
185g caster sugar
2 Lemons, zested
2 large eggs
95g sour cream
175ml sunflower oil
115ml milk
1tsp vanilla extract
150g fresh or frozen blueberries

Topping

2 lemons, juiced
50g caster sugar

Method

- Pre-heat the oven to 190°C (170°C fan), then line and grease a 2lb loaf tin.
- Weigh all the dry ingredients into a large bowl then add all the wet ingredients and with a hand whisk mix until smooth.
- Fold in the blueberries and pour into the prepared loaf tin.
- Bake for 60 minutes or until a cake tester comes out cleanly.
- In a small pan place the lemon juice and sugar and warm through until the sugar has dissolved.
- Brush the syrup on top of the cake then leave to cool completely before slicing.