



# Blueberry Lemon Cake



Serves 8-10

Recipe by Marti Cuatt



15 minutes

## INGREDIENTS

- 3 cups SR flour
- 1 tsp baking powder
- 1¾ cups (375g) caster sugar
- 250g unsalted butter, at room temperature, cubed
- 1/2 tsp salt (if using salted butter don't add salt)

Cont'd

## DIRECTIONS

1. Preheat the oven to 175C (fan forced).  
Prepare a 23cm round springform pan with baking paper (allow for rising).
2. Sift flour, salt and baking powder into a bowl, then set aside until needed.
3. Mix sour cream, vanilla extract and lemon zest and juice together and set aside.
4. Add the butter and sugar to a stand mixer bowl (or other large mixing bowl) and beat until smooth, light and creamy, about 10 minutes. Remember to scrape the sides now and then so everything is evenly combined.
5. Break the eggs into a small bowl and whisk lightly with a fork, then add to the butter mixture about a third at a time, beating well between each addition.



## Sundays

with Lucie Cutting

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## INGREDIENTS

- 3 eggs, at room temperature
- 1 cup (250ml) sour cream
- 1 tsp vanilla extract
- 1 tbsp finely grated lemon zest
- 2 tbsp strained lemon juice
- 250g fresh or frozen blueberries
- 2 tbsp plain flour for dusting

## DIRECTIONS

6. Add 1/3 of the sifted flour, and mix well. Then add 1/3 sour cream and continue alternating flour/sour cream until all the ingredients are combined and there's no flour unmixed. If the mixture seems a bit too thick, add some milk or more sour cream to loosen slightly.
7. Stop mixing and remove the bowl from the stand.
8. Toss the blueberries in the extra flour. Tip them into the batter and gently stir them through with a metal spoon.
9. Transfer the mixture to the prepared cake tin and place in the oven. Check it after 45 minutes and keep cooking until it's cooked through. It will probably take about 1 1/4 hours to cook through.



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## DIRECTIONS

10. When done, remove from the oven and let it stand in the tin for five minutes before freeing it from the pan and removing the baking paper. Allow to cool completely.

11. To serve, transfer it to a stand cake plate and fill the middle with fresh berries, then dust with icing sugar.

### Notes:

The cake tends to sink in the middle, so use a bundt pan if you have one to make a nice ring cake.

I generally use golden caster sugar for baking, but white is fine.

It freezes well, so slice it up and freeze for later treats. Zap in the microwave to thaw and warm up for eating.



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