

Blueberry Lemon Tea Cake

Ingredients

- 225g plain flour (all purpose flour)
- 1/2 teaspoon baking soda (bi-carb soda)
- 1 teaspoon baking powder
- 240ml plain full fat plain Greek style yoghurt
- zest 2 lemons
- 10ml (2 teaspoons) vanilla extract
- 100g unsalted softened butter
- 200g caster sugar
- 1/2 teaspoon salt
- 60ml light tasting vegetable oil
- 2 large eggs, lightly beaten, room temperature
- 250g fresh or frozen blueberries



Method

1. Preheat oven to 160°C / 140°C fan forced.
2. Line an 8 inch (22cm) cake pan and set aside.
3. In a medium bowl, combine the flour, salt, baking powder and baking soda with a whisk and set aside.
4. In a small jug or bowl, combine the yoghurt and vanilla then set aside.
5. In the bowl of a stand mixer with the paddle attachment, or a large mixing bowl, cream the butter and sugar for approximately 3 minutes, or until the mixture is light and fluffy.
6. Scrape the bottom and sides of the bowl, then add the lemon zest and pour in the oil and mix on medium/low for 1 minute.
7. With the mixer still on medium/low, add about 1/4 of the egg a little at a time, waiting for each addition to be fully incorporated before adding the next, beat for a further 30 seconds, or until smooth.
8. Next add 1/3 of the flour mixture and beat on low until just combined, then add half of the yoghurt or sour cream mixture beating again on low until just combined.
9. Repeat the process finishing with the last third of the flour until only just combined.

10. Pour half the mixture into the prepared pan and scatter over half the blueberries, then fill the pan with the remainder of the cake batter and place scatter the blueberries over the top.
(Dusting the blueberries with flour can help to prevent them from sinking)
11. Top with the rest of the blueberries and bake for 1 hour to 1 hour and 10 minutes, or until lightly golden and a skewer inserted comes out clean.

💡 All ovens are different so keep an eye on the baking time as it may be done before the time stated. Cakes baked using the fan forced setting can bake faster.

12. Remove the cake from the oven and allow to cool in the tin for 15 minutes then transfer to a cooling rack.

Cake can be served warm or cold. Dust with icing sugar to serve.

Best eaten on the day of baking, but can be stored at room temperature in a sealed container for up to 2 days.