



Lemon & Blueberry Loaf Cake

Sarah's servings: 8-10, Sarah's skill: Easy, Baking time: 45-50 minutes

Ingredients

Cake

185g Plain flour
1 Tsp Baking powder
125g Caster sugar
Zest 1 Lemon
1 Large egg
65g Sour cream
115ml Sunflower/Vegetable oil
75ml Milk
1tsp Vanilla extract
140g Fresh or frozen blueberries

Topping

Juice of 1 lemon
50g caster sugar

Method

- Pre-heat the oven to 190 degrees centigrade (170 degrees fan).
- Line and grease a 2lb loaf tin.
- Weigh all the dry ingredients into a large bowl then 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 45-50 minutes or until a skewer 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.