

Lemon Blueberry Cake

Servings: 8-10

Prep Time: ~30 minutes

Cook Time: ~60 minutes

Ingredients

- 2 ½ cups all-purpose plain flour
- 1 ¼ cups granulated sugar
- 3 teaspoons baking powder
- ⅛ teaspoon salt optional
- ¾ cup dairy-free milk
- ½ cup neutral flavored oil (Canola, vegetable)
- ¼ cup lemon juice and zest of those lemons overall, you'll need about 2- 3 lemons)
- 1 teaspoon vanilla extract optional
- 1 ¼ cups blueberries fresh or frozen
- Optional: Powdered sugar / icing sugar

Instructions

1. Preheat your oven to 180°C (355°F). Line or grease a 20 cm (8-inch) round cake pan.
2. Add all the dry ingredients (flour, sugar, baking powder and salt) to a large mixing bowl and mix until there are no lumps. Add all the wet ingredients (milk, oil, lemon juice/zest and vanilla) and mix until just before it's combined. Initially, the batter will be thick but it will loosen up after a few minutes.
3. Add half of the blueberries and gently fold them through. Pour the batter into your prepared cake pan. Scatter the remaining blueberries on top and gently press some of them into the cake.
4. Bake the cake for 50 minutes to 1 hour or until you can insert a toothpick in the middle and there's no wet batter on it. This is a moist cake so some crumbs on your toothpick are fine.
5. Allow the cake to cool in the cake tin for 10 minutes then cool on a wire rack.
6. Just before serving, dust the cake with powdered sugar (optional) and serve! The cake can be stored in an airtight container at room temperature for 1 day, in the fridge for 3 days or in the freezer for up to 1 month. If you freeze the cake, the texture of the blueberries will change.