BLUEBERRY COFFEE CAKE

This is an easy to make light cake that can be enjoyed with a coffee or add a dash of custard and have as a dessert.

You can use fresh or frozen berries and if you don't like blueberries, use what ever berries you prefer.

INGREDIENTS

- 1 1/2 Cups Plain Flour
- 3/4 Cups Sugar
- 2 teaspoons Bi Carb Soda
- 2/3 Cup of Milk
- 1 Egg - beaten
- 2 Cups Blueberries

- 1 teaspoon grated lemon zest
- 1/2 teaspoon Nutmeg
- 1/4 teaspoon Salt
- 50 grams Melted Butter
- 1 teaspoon Vanilla extract

CRUMB TOPPING

- 3/4 Cup Sugar
- 1/2 Cup Flour
- 50 grams Melted Butter

METHOD

1. In a bowl combine Flour, Sugar, Bi-Carb, Lemon Zest, Nutmeg and Salt.

2. Add Milk, Butter, Egg and Vanilla and whisk for 2 minutes or until blended together. Once smooth add the berries and pour into a greased baking tray

3. Pour the mixture into a greased and lined cake tin and make the crumb topping *(see next page)*. Sprinkle the crumbs over the top of the cake batter.
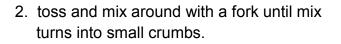
4. Place the cake mix into a pre-heated oven at 180 degrees for 60 minutes or until cooked and the top is a light golden brown.

5. Once cooked take out of the over and allow to cool for 5 minutes.

   Take out of the tin by placing a flat plate over the top of the tin and flipping over. Remove the tin, place a cake rack on the base and while holding the rack and plate, flip the cake back over so it is now resting on the cake rack and continue to let the cake cool.

Crumb Topping

1. In a bowl combine the Flour, Sugar and Butter

2. toss and mix around with a fork until mix turns into small crumbs.

TIPS:

Test your cake by putting a wooden skewer or tooth-pick into the middle. IF it comes out clean it is cooked, if crumbs are stuck to it or if it is clearly not yet cooked, leave it in for longer, checking every 5 minutes.

Always wash and dry your berries before using especially if you are using frozen berries. By washing them, you will remove any ice particles on the outside of the berry and drying them will reduce more liquid going into your cake mix.