



Gluten free blueberry cake

20'

Hands on

60'

Cook Time

8-10

Portion(s)

2

Difficulty



Method

- Preheat oven to 170* C (338* F) Fan.
- Line a 23x10 cm [rectangular baking pan](#) with parchment paper, grease with butter and set aside.
- In a bowl, combine the flour, baking powder, baking soda, salt and orange zest.
- Add the blueberries and mix with a spoon to coat in the mixture.
- In a large bowl, whisk the butter, egg whites, vanilla extract and stevia powder.
- Add the yogurt and whisk thoroughly, making sure no lumps are left in the mixture.
- Add the orange juice and 2 tablespoons milk.
- Add the dry mixture in 3 batches and gently mix with a plastic spatula.
- Transfer mixture to prepared baking pan and bake for 50-60 minutes, until you insert a toothpick in the center of the cake and it comes out dry and clean.
- Dust with icing sugar and serve.

Ingredients

- 330 g gluten free flour
- 2 teaspoons gluten free baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- grated zest from 2 oranges
- 160 g fresh blueberries, cut in half
- 15 g butter, melted
- 3 egg whites
- 1 tablespoon vanilla extract
- 100 g stevia powder for baking
- 180 g Greek strained yogurt 2%
- 180 g orange juice
- 2 tablespoons milk 2%

To serve

- icing sugar

Διατροφικός πίνακας

Nutrition information per portion

169 Calories (kcal)	2.0 Total Fat (g)	1.1 Saturated Fat (g)	33.0 Total Carbs (g)
8%	3%	6%	13%
5.1 Sugars (g)	4.2 Protein (g)	1.4 Fibre (g)	1.1 Sodium (g)
6%	8%	6%	18%