



Blueberry cake

25'

Hands on

60'

Cook Time

10-12

Portion(s)

2

Difficulty



Method

- Preheat oven to 180* C (350* F) Fan.
- In a mixer's bowl, beat the sugar and butter with the paddle attachment for about 10 minutes, until fluffy and white.
- Add the eggs, one at a time, waiting for each addition to become completely incorporated before adding the next.
- Add the vanilla and beat for a few seconds.
- Sift the flour, baking powder, baking soda and salt into a [bowl](#) and add to the mixture.
- In a separate bowl, combine the yogurt and sunflower oil.
- Add the flour mixture to the mixer's bowl in 3 batches and the yogurt in 2 batches, alternately, beginning and ending with the flour mixture. Beat for 2-3 minutes (no longer).
- Transfer 1/3 of the batter to a 23 cm silicone mold.
- In a bowl, combine the brown sugar with the flour and cinnamon.
- Sprinkle half of the mixture over the cake. Add half of the blueberries over it and cover with another 1/3 of the flour mixture. Repeat the same way one more time and end with the remaining flour mixture.
- Bake for 1 hour or a little longer until you insert a knife and it comes out clean and dry.
- When ready, remove from oven and allow to cool for 10 minutes on a wire rack.
- Turn the cake upside down, remove the mold, and let it cool completely.
- In a bowl, combine the ingredients for the glaze with a whisk and spread over cake.

Ingredients

- 180 g butter, at room temperature
- 300 g granulated sugar
- 5 eggs, medium
- 1 teaspoon vanilla extract
- 360 g all-purpose flour
- 8 g baking powder
- 4 g baking soda
- 2 pinches salt
- 250 g Greek strained yogurt
- 1 tablespoon sunflower oil

For filling

- 50 g brown sugar
- 20 g all-purpose flour
- ½ teaspoon ground cinnamon
- 250 g blueberries

For glaze

- 100 g icing sugar
- 2 tablespoons milk

Διατροφικός πίνακας

Nutrition information per portion

444 Calories (kcal)	17.0 Total Fat (g)	9.1 Saturated Fat (g)	65.0 Total Carbs (g)
22%	24%	46%	25%
41.0 Sugars (g)	7.7 Protein (g)	2.0 Fibre (g)	0.65 Sodium (g)
46%	15%	8%	11%