

Blueberry, Almond and Lemon Cake

Servings: 8

Source: New York Times, July 5, 2017

Ingredients

Cake

- $\frac{2}{3}$ cup all-purpose flour
- $1\frac{1}{4}$ tsp baking powder
- $\frac{1}{8}$ tsp salt
- 1 cup almond flour
- $\frac{1}{2}$ cup (1 stick) unsalted butter, at room temperature, plus extra for the pan
- 1 scant cup granulated sugar
- 1 tsp lemon zest
- 1 tsp vanilla
- 3 large eggs
- $1\frac{1}{2}$ cups fresh blueberries

Icing

- $\frac{2}{3}$ cup powdered sugar
- 1 tbsp lemon juice, plus more zest, optional

Method

1. Heat the oven to 375°F. Grease a 9 or 8" loaf pan with butter, line it with a parchment paper sling, and butter the pan. Set the pan aside.
2. In a separate bowl, whisk together the flour, baking powder, salt, and almond flour.
3. Place the butter, sugar, lemon zest, and vanilla extract in the bowl of a stand mixer fitted with the paddle attachment. Beat on high speed for 3 to 4 minutes, until light, then lower the speed to medium. Add the eggs in three additions, scraping down the sides of the bowl a few times as necessary. The mixture may split a little, but don't worry — it will come back together once you add the dry ingredients. With the stand mixer on low, add the dry ingredients in three additions, mixing just until no white specks remain. Fold in about $\frac{3}{4}$ of the blueberries by hand, then scoop the batter into the prepared loaf pan.
4. Bake for 15 minutes, then sprinkle the remaining blueberries over the top of the cake. Return to the oven for another 15 to 20 minutes, until the cake is golden brown but still uncooked in the center. Cover loosely with foil and continue to bake for another 25 to 30 minutes, or until risen and cooked through, and a knife inserted into the middle of the cake comes out clean. Remove from the oven and set aside in its pan to cool for 10 minutes before removing the cake from the pan and placing it on a wire rack to cool completely.
5. When the cake is cool, make the icing: whisk the lemon juice and powdered sugar together in a bowl until smooth, adding a bit more juice if necessary, just until the icing moves when you tilt the bowl. Pour over the cake and gently spread out. The blueberries on top of the cake

may bleed into the icing a little, but this will add to the look. Let the icing set (about 30 minutes), then slice and serve.

Notes

Baba's note: she added lemon juice to both the cake batter and the icing.