

# What Katie ate...

## BLUEBERRY + LEMON CAKE

### YOU WILL NEED

250g butter, softened  
1 heaped cup caster sugar  
3 tsp fresh ginger, finely grated  
2 lemons  
4 free range eggs, beaten  
250g self raising flour, sifted  
Pinch Maldon sea salt flakes  
250g blueberries  
4 cups icing sugar, sifted

### YOU WILL ALSO NEED

1/2 cup lemon juice  
1/2 cup caster sugar  
Extra blueberries, to garnish

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**SERVES 8**

# What Katie ate...

## BLUEBERRY + LEMON CAKE

Preheat oven to 180° C/350° F.

Grease and line a loaf cake tin.

Add butter to the bowl of a stand mixer, beat for 4-5 mins until super light and fluffy. Add sugar and ginger and continue to beat for another 3-4 mins.

Add zest of both lemons and juice of 1 then add the eggs one at a time, beating well after each addition. Add flour and continue to beat until well incorporated. Scrape down the sides of the bowl a few times to make sure everything is well mixed in.

Take bowl off the mixer stand and carefully fold in 1/2 the blueberries.

Spoon into loaf tin and scatter remaining berries on top of the batter.

Bake in oven for 50-60 mins or until a skewer comes out clean from the centre of the cake. Remove.

While cake is baking, add lemon juice to a saucepan with caster sugar. Warm over medium heat stirring often to break down the sugar. Bring to the boil, stirring occasionally until reduced.

Prick cake with a skewer all over, pour a tbsp lemon syrup over and allow it to soak in. Leave to stand before icing.

To make the icing combine sifted icing sugar with a few tsps of cold water until you achieve a thick, smooth icing.

To finish, top with fresh blueberries (latter optional).