



# Blueberry & almond cake with crème fraîche

*Celebrate the berry season with a cake like no other. The combination of ground almonds, lemon and cinnamon makes a perfect base for juicy blueberries. And forget about icing – in this recipe the seasoned crème fraîche is a game-changer. Although this cake may seem small, it is rich, buttery and full of flavour – perfect to serve six to eight.*

## INGREDIENTS

**Makes 1 double layer cake**

### Cakes

140 ml (140 g) soft butter  
160 ml (140 g) castor sugar  
140 g ground almonds  
250 ml (140 g) self-raising flour  
1 extra large egg  
15 ml (1 tbsp) finely grated lemon rind  
5 ml (1 tsp) ground cinnamon  
10 ml (2 tsp) vanilla essence  
250 g fresh blueberries or frozen blueberries, thawed and patted dry

### To serve

250 ml (1 cup) crème fraîche  
5 ml (1 tsp) finely grated lemon rind  
1,25 ml (¼ tsp) ground cinnamon  
extra fresh berries, lemon rind, edible flowers and extra ground cinnamon

## METHOD

- 1. Cakes:** Preheat the oven to 180 °C. Line 2 x AMC 16 cm Baking Tins and grease well with butter, especially up against the sides of the tins.
- 2.** Place all the ingredients, except the berries, in a mixing bowl and beat well with an electric mixer.
- 3.** Divide the batter between the two prepared tins and flatten lightly with the back of a fork.
- 4.** Divide the berries between the tins and gently press into the batter.
- 5.** Bake for 30-40 minutes or until golden brown and cooked.
- 6.** Loosen from the sides of the tins with a butter knife. Allow to cool completely in the tins and then carefully remove.
- 7. To serve:** Mix crème fraîche, lemon rind and cinnamon. Spread half of this mixture on the one cake and carefully place the other cake on top, with the berry side facing up.
- 8.** Add another dollop or two of crème fraîche on top. Sprinkle with extra berries and lemon rind. Garnish with edible flowers and a dusting of cinnamon. Serve with the remaining crème fraîche mixture.

**TIP:** If preferred, the crème fraîche can be replaced with plain double cream yoghurt. It will just be a bit runnier.