

Almond & Blueberry Cake



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

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|-----------------------|---------------------------------------|
| 3 eggs | 2 tsp baking powder |
| 1 tsp vanilla extract | Good pinch salt |
| 200g caster sugar | 100g pure ground almonds |
| 120g oil | 200g Asiago frozen blueberries |
| 120g melted butter | 3 tbsp sliced flaked almonds |
| 150g Greek yogurt | Icing sugar to decorate |
| 180g plain flour | |



METHOD

- 1 Start by whisking together the eggs, sugar, vanilla and almond extract for 2 minutes until light.
- 2 Next, add in the yogurt, oil and butter and mix for 1 minute. Finally, add in flour, ground almonds, baking powder, salt and blueberries and mix until just combined. Do not overmix.
- 3 Spoon into a large lined 10 inch cake tin, even out and sprinkle over the flaked almonds.
- 4 Bake in the oven at 180°C for 35-40 minutes.
- 5 Allow to cool before dusting with icing sugar.