

blueberry snacking cake

recipe: adapted from *Homestyle Cookies, Muffins & Cakes*

Yields one 8 inch round cake.

- 1 tablespoon white granulated sugar
- 1 1/2 cups blueberries (fresh or frozen), divided into two equal portions
- 1 1/3 cups self-raising flour
- 1/2 cup white granulated sugar
- 2 large eggs
- 1/2 teaspoon vanilla bean paste (or vanilla extract)
- 1/2 cup unsalted butter cut into small cubes, room temperature
- 2 tablespoons brown sugar
- icing (confectioner's) sugar for garnish

Preheat oven to 350°F. Lightly grease an 8 inch round springform pan, and line base with parchment paper.

Place 1 tablespoon of white granulated sugar and half of the blueberries in a small saucepan. Stir together over medium-low heat (stirring constantly so the sugar doesn't burn) until the juices begin to run, and the sugar dissolves. Remove from the heat. Stir in the remaining blueberries and then allow the mixture to cool.

Sift together the self-raising flour and sugar into a medium sized bowl, and set aside. Crack the eggs into a small bowl, and beat lightly. Set aside.

In the bowl of your stand mixer (or with a hand-held mixer), beat the butter and vanilla for 1-2 minutes on low speed. Scrape the bottom and sides of the bowl. Add the beaten eggs, and mix on low speed for 2 minutes. The butter and eggs won't combine completely - don't worry.

Stir in the flour mixture by hand with a metal spoon until smooth. I have found that using my hands brings the dough together much more cohesively. The batter will be very sticky.

Take half of the batter and gently stir it into the blueberries. Place alternating spoonfuls/dollops of the plain and blueberry batters randomly into the prepared tin. Gently press the batter down into the pan (with fingers, spatula or knife), making sure the batter is spread evenly with no spaces between the dollops of batter or along the edges of the pan. Sprinkle the brown sugar over top.

Bake for 40-45 minutes or until a cake tester inserted into the centre of the cake comes out clean. Allow the cake to cool in its tin on a wire rack for 5 minutes before removing the sides of the springform pan. Dust the cake liberally with icing sugar before serving. This cake is best eaten on the day it is made.