

Blueberry & Lemon Cake

4 - 6 portions

145g Self Raising flour
115g Margarine
115g Caster Sugar
2 Eggs
½ Teaspoon Baking Powder
100g Blueberries, Fresh or Frozen
10g Sugar
1 Lemon
10ml Water



Method

1. With a mixer, beat the sugar and margarine together until soft, add the eggs, then the flour and baking powder.
2. Stir in the blueberries and the grated zest of the lemon, keep juice for later.
3. Spread out evenly in a tin or use muffin cases and bake at 170C for 30 mins or until the cake springs back up when touched.
4. Squeeze the juice from the lemons, place in a pan with the water and 10g sugar. Heat until sugar has dissolved.
5. When the cake is baked, remove from oven and pour the lemon mixture over the top.
6. Cut and serve.

