TAYLOR & COLLEDGE

Lemon and Blueber-ry Loaf Cake



Preparation: 20 mins
Total Time: 65 mins
Portions: 8-10 Portions

Ingredients

For the loaf

250 g Unsalted butter
180 g Granulated Sugar
pinch Salt
2 tbsp Taylor & Colledge Vanilla Bean Extract
4 Medium Eggs
100 g Natural Yogurt
50 ml Whole Milk
300 g Plain Flour
2 tsp Baking Powder
1 Lemon Zest
200 g Blueberries

For the glaze

200 g Icing Sugar
30 ml Lemon Juice

For garnish

about 25 - 50 g Blueberries
about 5 - 10 Lemon

Preparation

1. Preheat the oven to 180°C (370°F) using top and bottom heat. Grease and flour a 30 cm loaf pan.
2. To prepare the batter cream together the butter, sugar, salt, and vanilla extract in a stand or hand mixer for 4 minutes until light and fluffy. Add the eggs, one at a time, mixing well after each addition. Add the yogurt and milk and mix until smooth.
3. In a separate bowl, whisk together the flour, baking powder, and lemon zest.
4. Slowly add the dry ingredients to the wet mixture, and fold using a spatula or mix on low speed until just combined. Carefully fold in the blueberries.
5. Pour the batter into the prepared loaf pan and bakein the preheated oven for about 65 - 75 minutes or until a toothpick inserted in the center comes out clean.
6. If the top browns too quickly, cover it loosely with aluminum foil during the last 10 minutes of baking.
7. Let the cake cool in the pan for about 10 minutes, then carefully remove it and transfer to a baking rack to cool completely.
8. To prepare the glaze combine icing sugar and lemon juice in a bowl and whisk until smooth. drizzle the glaze over the cooled cake and garnish with fresh blueberries and lemon slices.