

PREP: 30 min
COOK: 70
SERVES: 10

Lemon & Blueberry Crumble Cake

Moist, tender and studded with plump blueberries and zesty lemon, this not-too-sweet cake is the perfect brunch (or breakfast) cake that will have everyone asking for seconds.

Ingredients

Crumble

80g unsalted butter, melted
1 ¼ cups (190g) plain flour
1/3 cup (75g) caster sugar
Zest of 1 lemon or 1/2 tsp Queen Lemon Extract
(optional) 1 tbsp Milk *see recipe notes

Cake

2 cups (300g) plain flour
2 tsp baking powder
½ tsp salt
120g unsalted butter, softened
Zest from 2 lemons

Method - Crumble

STEP 1

Place ingredients in a small bowl, mix to combine. Set aside.

Method - Cake

STEP 1

Preheat oven to 180C (fan-forced). Grease and line the base and sides of a 20cm round cake tin.

STEP 2

Combine flour, baking powder and salt in a bowl. Set aside.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, combine butter, lemon zest, sugar and Vanilla Bean Paste. Beat for 5 minutes or until light and fluffy. Add eggs one at a time beating until just incorporated.

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Ingredients

¾ cup (165g) caster sugar

1 tsp Queen Concentrated Vanilla Extract

2 large eggs, room temperature

½ cup (125ml) buttermilk **see recipe notes

¼ cup fresh lemon juice or 2 tsp Queen Lemon Extract *** see recipe notes

1 ½ cups (125g) fresh or frozen blueberries*

Icing sugar, to dust

Method - Cake

STEP 4

Combine buttermilk and lemon juice. Add 1/3 of the flour mixture to the mixer, followed by 1/3 of the buttermilk mixture. Beat until just combined, then repeat with remaining ingredients. Fold through blueberries, then pour mixture into tin, and spread evenly. Top with crumble and bake for 1 hour 15 minutes or until an inserted skewer comes out with a few moist crumbs. If you feel your crumble topping is getting a bit to brown, cover with foil for the remaining cooking time. Cool cake in tin for 30 minutes before serving warm with a dusting of icing sugar, or allow to cool completely in tin.

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