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Buttermilk Cake

with Blueberries



1h



4 Portions

While blueberries are at their peak, there is no better time than the present to make this glorious lemon cake. The buttermilk gives the cake a lovely moist texture that goes superbly well with the zingy and creamy lemon curd.

What we send

- lemon curd ^{3,7}
- vanilla bean
- blueberries
- butter ⁷
- self-raising flour ¹
- buttermilk ⁷
- lemon

What you'll require

- caster sugar
- eggs ³
- salt

Utensils

- 20cm round springform pan
- blender
- grater
- Roasting rack
- sieve

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Don't worry if the mixture looks like it has curdled, it will look fine again once the flour is added.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

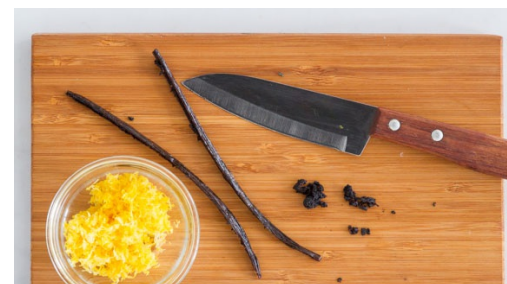
Nutrition per serving

Energy 390.0kcal, Fat 18.4g, Proteins 7.1g, Carbs 49.0g



1. Prepare tin

Preheat oven to 180C. Line the base and side of a 20cm springform tin with baking paper. Remove 175g **butter** from the fridge to ensure it softens slightly.



2. Prepare ingredients

Briefly roll **vanilla** bean between your fingers. Place on a board and using the tip of a sharp knife slit bean in half down the middle. Carefully scrape out the seeds. Zest the **lemon** (reserve lemon for another use).



3. Start cake batter

Using electric beaters, beat 175g of **softened butter** and 220g (1 cup) **caster sugar** until creamy. Add 2 **eggs**, one at a time, beating well after each addition. With mixer on low, add **vanilla seeds**, **lemon zest** and 250ml (1 cup) of **buttermilk** (see cooking tip).



4. Bake cake

Sift over the **flour** and a pinch of **salt** and fold in slowly. Pour into prepared tin and smooth the top. Bake on the middle shelf of the oven for 1 hour or until a skewer inserted in centre comes out clean.



5. Cool cake

Cool in the tin for 10 mins, then remove **cake** from tin and leave to cool completely on a wire rack.



6. Finish cake

Once cooled, slice **cake** in half horizontally and spread with half the **lemon curd**. Place top back on and dollop remaining lemon curd over the top. Scatter over **blueberries** and serve.