Blueberry & Almond Frangipane Cake

Serves: 8 to 10

Ingredients:

For the cake

- 150 g unsalted butter, softened
- 150 g golden caster sugar
- 3 large eggs
- 1 tsp vanilla extract
- 150 g ground almonds
- 75 g plain flour
- 1 tsp baking powder
- Finely grated zest of 1 lemon
- 150 g fresh blueberries

For the topping

- 25 g flaked almonds
- 1 tbsp caster sugar

Optional to serve

- Icing sugar for dusting
- Crème fraîche or cream

Method:

1. Heat the oven to 180°C (160°C fan). Grease and line a 20 cm round cake tin.
2. Cream the butter and sugar together in a bowl until pale and fluffy.

3. Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. In a separate bowl combine the ground almonds, plain flour and baking powder. Fold this mixture gently into the batter along with the lemon zest.
5. Fold in most of the blueberries, keeping a small handful aside.
6. Spoon the batter into the prepared tin and level the top. Scatter over the remaining blueberries and the flaked almonds, then sprinkle with the caster sugar.
7. Bake for 35 to 40 minutes until golden and a skewer inserted in the centre comes out clean.
8. Allow the cake to cool in the tin for 10 minutes before transferring to a wire rack.
9. Dust lightly with icing sugar before serving.

Serving idea

Serve slices slightly warm with crème fraîche or a spoonful of softly whipped cream.