

LEMON AND BLUEBERRY TEACAKES

PREPARATIONS 25 minute

COOKING 35 minutes

SERVINGS 6

INGREDIENTS

- 1 $\frac{1}{4}$ cups of unsalted butter, extra for greasing the tins
- $\frac{1}{4}$ plain flour
- $\frac{1}{4}$ caster sugar
- $\frac{1}{4}$ ground almonds
- 5 free-range eggs
- 2 lemons worth of grated lemon zest
- 6 $\frac{3}{4}$ tablespoons of lemon juice
- $\frac{1}{2}$ cup of blueberries
- lemon glaze:
- 3 $\frac{1}{2}$ tablespoons lemon juice
- $\frac{3}{4}$ icing sugar

DIRECTIONS

Preheat oven to 350°F, and leave the 6 small bundt tins in the fridge for a few minutes, then brush with melted butter and then return them to the fridge.

Mix together flour and ground almonds and set aside. With a mixer, cream butter and cream together until pale and fluffy. Then, in a cup mix eggs lightly. Gradually add eggs to butter mix, and beat well. Gently fold in almonds, flour, lemon zest, juice and blueberries. Do not break the blueberries.

Remove tins from fridge and spoon mixture into the tins, reaching all the way up to the edge. Bake in the oven for 30-35 minutes, then let them cool in the tins for 10 min. After, remove the tins so they may finish cooling.

For glaze, whisk lemon juice and icing together, until the consistency is a drizzle. Brush generously over the cakes with a pastry brush.