

Blueberry & Orange Syrup Cake



A delicious cake that has the all time favourite combination of blueberries and orange.

Serves: 12 | Preparation time: 15 minutes | Cooking time: 1 hour

Ingredients:

250g butter, softened and cubed **Orange Syrup:**

1 cup caster sugar	juice of 2 oranges (½ cup)
4 eggs, lightly beaten	½ cup orange marmalade
1½ cups self raising flour	½ cup sugar
½ cup almond meal	
125g punnet fresh blueberries	
Finely grated rind of 2 oranges	

Method:

1. Pre-heat oven to 180°C.
2. Beat the butter and sugar until light and creamy. Add in the eggs one at a time until well incorporated.
3. Fold in the flour and almond meal until mixture is smooth. Add the blueberries and orange rind, mixing well.
4. Spoon batter into a lined 22cm springform pan. Bake for 1 hour until golden.
5. **Syrup:** Combine all ingredients in a small saucepan and stir over low heat until sugar is dissolved. Bring to boil, reduce heat and simmer for 5-6 minutes, until thickened.
6. Drizzle syrup over warm cake, and allow to cool slightly in the pan. Serve cake warm with a dollop of cream and extra blueberries.