

# BLUEBERRY LOAF CAKE—SCRAPS by Carolina Gelen

Serves 8 to 10 | Prep Time: 15 minutes | Cook Time: 45 minutes | Chill Time: 30-45 minutes

## CAKE

- 1 stick (113 g) butter, softened
- 3/4 cup (150 g) granulated sugar
- 1/4 teaspoon salt
- 1/2 cup (125 g) Greek yogurt
- 2 large eggs
- 1 tablespoon vanilla extract
- 1 1/2 cups (190 g) all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 170 g (one small container) blueberries
- Oil or butter for greasing the pan

## GLAZE

- 1 cup (130 g) powdered sugar
- 1 to 2 tablespoons lemon juice

1. Heat the oven to 350°F (175°C). Grease a 9 x 5 inch pan with butter or oil.
2. If you're starting with cold butter, slice the stick of butter into 12 to 16 pieces. Melt 6 of those pieces until sizzling and add the remaining cold butter to a mixing bowl. Pour the melted butter in the bowl, and mix with cold butter until you reach that softened butter consistency.
3. Add the sugar and mix for 2 to 3 minutes using a spatula. Add the salt, yogurt and mix until light and fluffy.
4. Add the eggs, vanilla, and mix until incorporated.
5. Set aside 2 tablespoons of flour. Sift the remaining flour in the cake batter alongside the baking powder and baking soda. Mix until there are no more dry flour spots.
6. Wash the blueberries using a sieve or bowl. Toss the reserved 2 tablespoons of flour with the wet blueberries, until coated.
7. Add the blueberries to the cake batter and fold them in.
8. Add the cake batter to the loaf pan and level the top. Bake for 40 to 45 minutes, until the top looks golden brown and crusty, and it's sturdy to the touch (not wobbly). Set aside to cool.
9. For the glaze, combine the sugar and lemon juice in a bowl. Mix until smooth. Add more lemon juice or sugar as needed, to reach a thick, yet pourable consistency.
10. Pour the glaze all over the cooled cake and allow it to set. Slice and serve.