

Olive Oil Cake with Blueberries

Ingredients:

3 eggs
1 cup (150g) plain flour
1 1/4 cups (275g) caster sugar
1 cup self-raising flour
2 tablespoons finely grated orange rind
100g frozen blueberries
1/2 cup (125ml) DEVON olive oil
1/4 cup (80g) apricot jam, warmed, strained
1/3 cup (80ml) milk



Instructions:

Preheat oven to moderate, (180 deg C). Grease deep 19cm square cake pan.

Beat eggs, sugar and rind until sugar is dissolved. Fold in combined DEVON oil and milk, and sifted flours in two batches.

Pour mixture into pan, and bake for 20 minutes. Carefully remove cake from oven, and sprinkle surface evenly with blueberries. (Important to use frozen blueberries, so they don't bleed through the cake.) Return cake to oven and bake about 40 minutes. Stand cake 10 minutes, on a wire rack to cool.

Brush warm cake with jam.

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Recipe from The Australian Women's Weekly Cakes, Biscuits & Slices Cookbook - available from all good bookstores

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