

de leukste taarten shop



Blueberry Lemon Cake

Looking for a fresh and zesty treat to impress? This lemon blueberry cake is light, fluffy, and bursting with fruity flavor. The subtle tang of lemon combined with juicy blueberries makes each bite delightful, while the Enchanted Cream frosting adds a smooth, creamy finish. With a touch of FunCakes Lemon Zest Flavour Paste, this cake becomes a truly special dessert perfect for sharing with friends and family.

Boodschappenlijstje



LorAnn Bakery Emulsion Lemon 118ml

L0758
€6.99



FunCakes Flavour Paste Lemon Zest
100g

F56355
€5.99



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25

de leukste taarten shop



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



Ingredients:

- 500 g FunCakes Mix for Sponge Cake
- 200 g FunCakes Mix for Enchanted Cream®
- FunCakes Flavour Paste Lemon Zest
- LorAnn Bakery Emulsion Lemon
- FunCakes Bake Release Spray
- 8 Eggs, at room temperature
- 25ml + 140ml of water
- 140ml of milk
- 1 cups blueberries, fresh or frozen (if frozen, do not thaw)

Necessities:

- 2x Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm
- FunCakes Decorating Bags 41cm



- Wilton Decorating Tip Open Star #1M
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Cake Leveler 25cm
- Wilton Comfort Grip Spatula Curved 22,5cm

Step 1: Make the cake

Preheat the oven to 180°C (160°C fan-assisted).

Prepare 500g of FunCakes Sponge Cake Mix according to the package instructions.

Add 2 teaspoons of LorAnn Bakery Emulsion Lemon. Gradually stir in the FunCakes Lemon Zest Flavor Paste, tasting between each addition to adjust the intensity. Then, gently fold in $\frac{3}{4}$ of the blueberries.

Grease the cake tin with FunCakes Bake Release Spray, then pour the batter into the tin. Add a few blueberries on top, pressing them in slightly.

Bake for 33 to 38 minutes (without opening the oven during baking). The cake is ready when it springs back when lightly touched.

Remove from the tin immediately after baking and let cool on a wire rack.



Step 2: Make the frosting

Prepare 200g of FunCakes Mix for Enchanted Cream® according to the package instructions. Add 2 teaspoons of LorAnn Bakery Emulsion Lemon to taste.

Step 3: Assemble and decorate the cake

Using a cake leveler, slice the cake into 3 or 4 layers. Spread each layer with the Enchanted Cream®, then reassemble the cake.

Next, apply a thin layer of cream over the entire cake.

Use the remaining cream to decorate the cake using a FunCakes Decorating Bag fitted with a Wilton #1M tip. Finish by adding the remaining blueberries.

Place the cake in the refrigerator for 30 minutes (or in the freezer for 10 minutes) to allow the decoration to set.

Step 4: Storage

Store the cake in an airtight container in the refrigerator for up to 5 days (best within the first 2



days).

Before serving, let it come to room temperature for 10 to 15 minutes.

This recipe is made possible in part by LorAnn.