

## Lemon curd & blueberry loaf cake

Cuts into 8-10 slices  
Un-iced cake can be frozen



### Ingredients

175g softened butter, plus extra for greasing  
500ml tub Greek yogurt (you need 100ml/3.5fl oz in the cake, the rest to serve)  
300g jar good lemon curd (you need 2 tbsp in the cake, the rest to serve)  
3 free range eggs  
zest and juice 1 lemon (plus extra zest to serve, if you like)  
200g self-raising flour  
175g golden 🌍 caster sugar  
200g punnet of blueberries (you need 85g/3oz in the cake, the rest to serve)  
140g 🌍 icing sugar  
edible flowers, such as purple or yellow primroses, to serve (optional)

### Method

Heat oven to 160C/140C fan/gas 3.  
Grease a 2lb loaf tin and line with a long strip of baking parchment.  
Put 100g yogurt, 2 tbsp lemon curd, the softened butter, eggs, lemon zest, flour and caster sugar into a large mixing bowl.  
Quickly mix with an electric whisk until the batter just comes together.  
Scrape half into the prepared tin.  
Weigh 85g blueberries from the punnet and sprinkle half into the tin, scrape the rest of the batter on top, then scatter the other half of the 85g berries on top.  
Bake for 1 hr 10 mins-1 hr 15 mins until golden, and a skewer poked into the centre comes out clean.  
  
Cool in the tin, then carefully lift onto a serving plate to ice.  
Sift the icing sugar into a bowl and stir in enough lemon juice to make a thick, smooth icing.  
Spread over the top of the cake, then decorate with lemon zest and edible flowers, if you like.  
Serve in slices with extra lemon curd, Greek yogurt and blueberries.

### Per serving (1/8)

663 calories, protein 10g, carbohydrate 96g, fat 30 g, saturated fat 16g, fibre 1g, sugar 65g, salt 0.