



# GLUTEN FREE LEMON & BLUEBERRY CAKE

This weeks Recipe of the Week has come from [Janine's Gluten Free Kitchen](#). A gluten free Lemon & Blueberry Cake that looks and tastes absolutely divine. Packed with blueberries in a simple moist almond meal base. This one is definitely worth a summer bake off.

**Prep time:** 15 minutes

**Cook time:** 1 hour

**Serves:** 12

## **Ingredients:**

2 1/2 cups of *almond flour*

3/4 cup *tapioca flour*

1/3 cup *coconut flour*

2 teaspoons *baking soda*

1 teaspoon *baking powder*

2 cups *fresh blueberries*

3 large *eggs*

3 tablespoons *lemon zest*

3 *lemons - juiced*

2/3 cup *maple syrup*

1/4 cup *vegan butter*

1/2 teaspoon *vanilla powder*

**Method:**

Pre-heat the oven to 180°C. Grease the bottom and sides of a 9 inch springform pan with oil and line with baking paper for easy removal.  
Combine all dry ingredients (minus the blueberries) in a large bowl and stir until well combined.  
Combine all wet ingredients in a bowl.  
Pour the wet ingredients into the dry ingredients and mix with a hand- mixer on medium-high speed for about 30 seconds or until combined.  
Put half the batter into the springform pan and sprinkle 1 cups of blueberries evenly on top. Add the remaining batter, smooth out evenly and add the rest of the blueberries on top of the batter.  
Bake in the oven for 55-60 minutes. The batter will remain light coloured on top, so use a skewer to make sure the middle is cooked through.  
Leave to cool and serve with a natural or vanilla yoghurt. Store in an airtight container in the refrigerator.

**Gluten Free | Dairy Free | Refined Sugar Free**

**To see more from Janine, visit her U-Tube channel [here](#)**