

Blueberry cake in a baking sheet with coconut meringue

Ingredients

Cake Base: ♥ 350 g butter ♥ 300 g sugar ♥ 5 egg yolks ♥ 2 tsp baking powder ♥ 2 tsp vanilla extract ♥ 1 lime ♥ 400 g all-purpose flour ♥ 2 tsp baking powder ♥ 3 dl heavy cream Blueberry Filling: ♥ 300 g blueberries (fresh or frozen, see tips) Coconut Meringue: ♥ 5 egg whites ♥ 300 g sugar ♥ 250 coconut



Instructions

Cream the butter and sugar together until light and fluffy. Beat in the egg yolks until the mixture becomes pale and airy. Mix in the vanilla extract and the finely grated zest and juice of a lime.

Sift the flour and baking powder. Fold the dry ingredients into the buttercream alternately with the heavy cream until you get a smooth, lump-free batter.

Pour the batter into a large, baking paper-lined baking tray (about $30 \times 40 \text{ cm}$) and smooth the surface.

Sprinkle over the blueberries (frozen berries do not need to be thawed first).

Bake the cake in the middle of the oven at 175°C for 25 minutes.

Whisk the egg whites to stiff peaks for the meringue. Add the sugar and continue whisking until thick meringue forms. Fold in the coconut.

After the cake has baked for 25 minutes, remove it from the oven. Spread the coconut meringue over the top in an even layer.

Return the cake to the oven and bake for an additional 10–15 minutes, until the meringue has a light golden surface.

Allow the cake to cool in the form before lifting it out by grabbing the baking paper. Cut the cake into squares.

Tips

- ♥ I have used frozen wild blueberries here, and the berries do not need to be thawed before placing them on the dough. You can also use fresh blueberries, but preferably use wild blueberries if you can get them.
- ♥ The cake pieces are suitable for freezing.
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