Blueberry cake in a sheet pan 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 wheat 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

Whisk softened butter and sugar until creamy. Beat in the egg yolks until the mixture becomes light and fluffy. Mix in vanilla extract and finely grated zest and squeezed juice from a lime.

Sift flour and baking powder. Fold the dry ingredients into the buttery mixture alternately with the cream until you get a smooth and lump-free dough.

Place the dough in a large, parchment-lined baking tin (approximately 30 x 40 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 stiff for the meringue. Add in the sugar and continue beating until a thick meringue forms. Fold in the coconut.

After the cake has baked for 25 minutes, take it out of the oven. Spread the coconut meringue over in an even layer.

Put the cake back in the oven and bake it for another 10–15 minutes until you see that the meringue has a lightly golden surface.

Let the cake cool in the form before lifting it out by grasping the parchment 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 good to freeze.

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