Blueberry cake with almond brittle topping



Ingredients

Blueberry Cake:
♥ 200 g butter
♥ 200 g sugar
♥ 1 tsp vanilla sugar
♥ 200 g real marzipan (see tips)
♥ 4 eggs
♥ 250 g all-purpose flour
♥ 1 tsp baking powder
♥ 200 g blueberries (fresh or frozen, see tips)

Tosca Glaze:
♥ 100 g butter
♥ 80 g sugar
♥ 2 tbsp light syrup
♥ 1 tbsp all-purpose flour
♥ 1 tbsp heavy cream
♥ 100 g almond flakes

Instructions

Blueberry Cake:
Whisk soft, room temperature butter together with sugar and vanilla sugar.

Grate the marzipan with a grater and add it to the buttercream. Continue whisking so that the marzipan mixes well with the buttercream.

Then whisk in the eggs, one at a time, and whisk well between each egg.

Set aside 50 grams of the wheat flour. Mix the remaining 200 grams of wheat flour with baking powder and fold it into the buttercream.

Put the blueberries in a bowl. Mix the berries with the wheat flour you have set aside. Then fold this into the batter.

Put the batter in a round pan (26 cm in diameter) lined with baking paper at the bottom.

Bake the cake in the middle of the oven at 180°C for about 25 minutes.

Tosca Glaze:
While the cake is baking, prepare the almond glaze.

Put all the ingredients except the almond flakes in a small saucepan. Heat until the butter melts while stirring the glaze smooth. Mix in the almond flakes.

When the cake has baked for 25 minutes, take it out of the oven. Spread the glaze over the cake with a tablespoon.

Return the cake to the oven and bake for about 20 minutes until the glaze is golden brown.

Cool the cake completely in the pan. Loosen it from the pan with a sharp knife. Carefully remove it from the pan and peel off the baking paper from the bottom. Place the cake on a suitable platter.

Tips

♥ Both fresh and frozen blueberries can be used, and if you use frozen blueberries, mix them with the flour while they are still frozen. I used frozen wild blueberries here.

♥ Use so-called real marzipan, which contains at least 50% almonds. Figure marzipan with a lower almond content does not tolerate baking very well.

♥ The cake stays soft for several days if wrapped in plastic. The cake is also suitable for freezing.

♥ You can find many different variants of Tosca cakes **HERE**.

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