



LEMON SASKATOON BERRY POUND CAKE

INGREDIENTS

CAKE:

- 2 cups and 1 tsp All-Purpose flour
- 1/4 tsp baking soda
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 tbsp lemon zest, grated
- 2 tbsp lemon juice
- 1/2 cup milk
- 1/4 tsp salt
- 1 cup saskatoon berries, frozen
- 1 1/4 cup granulated sugar

GLAZE:

- 3/4 cup confectioner's sugar
- 1/4 tsp lemon zest, grated
- 1 1/2 tbsp lemon juice

PREP TIME

- Picking | 5 m
- Prep | 10 m
- Cook | 50 m
- Ready in | 1.05 hr

PROCEDURE

01 Making the cake:
Preheat your oven to 350F and prepare your loaf tin, by spraying it with cooking spray or coconut oil.

Whisk your milk, lemon zest, and lemon juice, in a small bowl. Let it sit for 10 minutes while you go on to the next steps. (It will curdle - it's meant to, milk and lemon does that).

Next, mix together your 2 cups flour, baking soda, and salt, in a bowl. In a separate bowl, toss the frozen blueberries with the additional teaspoon of flour. Set these aside, for in a bit.

In a mixing bowl (electric or other), cream the butter and sugar until light and fluffy (this may take 2 or so minutes). Beat in the eggs one at a time, beating well after each addition. If you need to, scrape down the sides. Now, mix in 1/3 of your flour mixture, then a 1/3 of your milk/lemon mixture, alternating, until you have no more of either. Finally, add your flour-dusted Saskatoon berries to the batter and, using a spatula, fold until evenly combined.

Move your batter over to the tin. The dough will be "heavy", but you're good. Make sure to flatten or smoothen the top (I use a bread knife!).

Bake your cake for 30 minutes, then turn 180 degrees and bake for another 30 minutes. This is for even heat and bake distribution. When your cake is brown and/or a toothpick comes out clean, your cake is done. Let your cake cool in the pan for 10 minutes, before removing it and placing it on a wire rack to further cool, completely.

02 Making the glaze:
Mix your confectioners' sugar, lemon zest, and lemon juice together in a bowl. The intention is for the consistency to be like honey, so add a touch more lemon juice (thinner) or confectioner's sugar (thicker), if necessary. With a spoon, let your glaze drip down and over your cake. Let your glaze harden for about 15 minutes, before cutting into the cake.