



**Alannah &
Madeline Day
2026**

17 September



Blueberry Lemon Yoghurt Cake

by Recipe Tin Eats

Ingredients



Blueberries

- 375 g / 12 oz blueberries, fresh, divided (3 punnets)
- 1 tbsp plain flour (all purpose flour)

Dry

- 2 ¼ cups / 335g plain flour (all purpose flour)
- 4 tsp baking powder
- Pinch of salt

Wet

- 1 ¼ cups / 275g white sugar, preferably caster / superfine
- 2/3 cup / 165ml vegetable or canola oil
- 2 eggs
- 1 ½ tbsp grated lemon rind
- ¼ cup / 65 ml lemon juice
- 1 cup / 250 g plain or Greek yoghurt



Instructions

1. Preheat oven to 200C / 390F (standard) or 180C / 350F (fan / convection). Grease a 22 cm / 9" springform pan with butter, line base with baking paper.
2. Rinse blueberries, shake off excess water (but don't pat dry). Set aside about 1/3 of the blueberries (for topping cake). Toss remaining blueberries in flour, set aside.
3. Whisk wet ingredients in a large bowl. Add flour and salt, sprinkle over baking powder.
4. Whisk until just combined – a few small lumps are fine. Stir through blueberries (including loose flour in bowl). Pour into pan, top with remaining blueberries.
5. Place in oven, TURN DOWN to 180C/350F (standard) or 160C/320F (fan/convection). Bake 50 minutes or until skewer comes out clean. Remove sides of springform pan and cool on a rack, then once cool remove the base.
6. Sprinkle with icing sugar (powdered sugar). Serve!

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