



plantwop

mini bundts

LEMONBLUEBERRY

Drizzled with Limoncello glaze and blueberry compote

MINI BUNDT OR LOAF INGREDIENTS

- ½ cup/125 ml non-dairy milk
- ¼ cup/ 60 ml vegetable oil
- 4 tbsp/ 60 ml fresh lemon juice
- 1 tbsp/30 ml finely grated lemon zest
- 3 tbsp/45 ml apple sauce
- ¾ cup/ 185 ml cane sugar
- 1 tsp/5 ml pure vanilla bean paste
- 2 cups/500 ml all-purpose flour
- ½ tsp/2 ml baking powder
- ½ tsp/2 ml salt
- 1 cup/250 ml blueberries, fresh or frozen*
- 2 tsp/10 ml flour, coat blueberries with flour to prevent them from sinking to the bottom while baking

LIMONCELLO CITRUS GLAZE INGREDIENTS

- If Limoncello is omitted use 2 tbsp/60 ml fresh lemon juice
- 1 oz/30 ml Limoncello
- 2 tsp/10 ml each fresh lemon juice
- ¼ cup/60 ml cane sugar
- Zest of one lemon
- ¼ tsp/1 ml pure vanilla bean paste

BLUEBERRY COMPOTE INGREDIENTS

- 1½ cups (375 mL) blueberries, fresh or frozen
- 1 tbsp (15 mL) sugar
- 1 tsp (5 mL) lemon juice
- 2 tbsp (30 mL) blueberry jam

GARNISH

- Zest of 1 large lemon
- sprigs of fresh mint

With a cake-like texture, this blueberry-lemon bake bursts with flavor and is delicious topping-free; however, it is elevated to mouth-watering when drizzled and smothered with Limoncello spiked glaze and blueberry compote. The sweet and intense lemon glaze and tart blueberry compote add a scrumptious layer of flavor and moistness.

BUNDT'S METHOD

Preheat the oven to 350°F/176°C and lightly grease four mini-Bundt cake tins or a 9-inch loaf pan. In a large bowl, combine and stir together the milk, oil, lemon juice, and lemon zest. Add the applesauce, sugar, and vanilla bean, and mix to combine.

Sift the flour, baking powder, and salt through a large fine mesh sieve into the wet mixture and stir until smooth. The mixture will be thick, so carefully fold in the flour-coated blueberries. Spoon batter into lightly greased four mini-Bundt cake tins or a 9-inch loaf pan.

Bake mini-Bundt cakes for 45 minutes or loaf for 50-60 minutes, but it may be slightly longer if you use frozen blueberries. Bake until the center is firm to the touch, and a toothpick inserted comes out clean. Let cool completely before inverting onto a cooling rack or plate.

LIMONCELLO CITRUS GLAZE METHOD

Combine the fresh lemon juice, limoncello, and sugar in a small saucepan over medium-high heat until the sugar dissolves completely, about 3 to 5 minutes. Drizzle the limoncello glaze over the bunts or loaf and sprinkle with fresh lemon zest.

BLUEBERRY COMPOTE METHOD

Add the blueberries, sugar, lemon juice, and jam to a blender bowl, and purée until smooth. Makes 1 cup (250 mL)

TO SERVE

Drizzle the limoncello glaze over the mini bunt cakes or whole loaf. Serve whole or slice into portions and garnish with blueberry compote, lemon zest and fresh mint.

*I like using smaller wild blueberries that hold together better while baking.