

# Blueberry cake

## Ingredients:

- 300 g of Crop's frozen blueberries
- 250 ml sunflower oil
- 3 eggs
- 225 g caster sugar
- 2 tsp vanilla extract
- 300 g self-raising flour
- 50 g coconut powder
- 175 ml milk



## Preparation:

- Heat the oven to 180°C and grease the baking tin.
- Mix the oil, eggs, sugar and vanilla in a large bowl. Combine the flour and coconut. Thereafter bring the flour and milk into the wet ingredients.
- Spoon a quarter of the mixture into the baking tin. Bring the frozen blueberries into the remaining batter and then add to the tin. Bake for 1h to 1h15min.
- Cool in tin for 10 minutes, turn out onto a wire rack and cool.
- Serve with extra blueberries around the cake or in the middle of it.