

Blackberry Cake

Ingredients

60 g butter

¾ cup castor sugar

1 egg

1 ½ cups plain flour

1 teaspoon bicarb soda

1 teaspoon vanilla essence

½ teaspoon salt

2 tablespoons white vinegar

½ cup apple juice

1 ¼ cups fresh or frozen blackberries

Glaze: 3-4 tablespoons lemon juice, 2-3 tablespoons sugar, a little water.

Method

Heat oven to 170 degrees C.

Butter a loaf tin and line with baking paper.

Beat sugar and butter until light and fluffy. Beat in the egg.

Sift a little of the flour over the blackberries to coat them. (Reduces sinking of fruit to bottom of cake).

Combine flour, salt and bicarb soda and sift into the butter mix. Stir together. Fold in apple juice and vinegar to make a stiff batter. Fold in the blackberries. Spoon into the pan and smooth top.

Bake for 30-40 minutes or until it shrinks from sides of the tin and is firm on top.

Let cool in the pan. While cooling, make the glaze.

Glaze: Boil lemon juice and sugar together until a thick syrup forms. Prick the top of the cake a few times with a skewer. Pour over the hot glaze.