

Lemon Blueberry Swirl Cake

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 10 m

Serves:  15

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Rosh
Hashanah, Sukkot, Yom
Kippur

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

The first time I tested this cake, it came out so impressive that I wanted to use it for a special occasion. The problem was that I'd already sliced it to taste it and to see what it looked like inside. I decided to give it to my daughter for her birthday and wrote a note about a cake "not whole" for a very "wholesome" girl. She loved the cake and the note, too!

Ingredients (20)

Batter

- 3/4 cup oil
- 1 and 1/3 cups sugar
- 3 large eggs

- 3 cups flour
- 3/4 teaspoon baking soda
- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1 teaspoon salt
- 1/4 teaspoon cinnamon
- 3/4 cup sour **Gefen Soy Milk** (see note)
- 1 – 1 and 1/2 teaspoons grated lemon zest and 2 tablespoons fresh lemon juice
- 2 teaspoons **Gefen Vanilla Extract**

Filling

- 1/2 cup sugar
- 3-4 level tablespoons **Gefen Cornstarch**
- pinch salt
- 1 and 3/4 cups fresh, or frozen and thawed, blueberries
- 1 teaspoon grated lemon zest and 2 teaspoons fresh lemon juice
- 1/4 teaspoon cinnamon

Glaze

- 1 cup confectioners' sugar
 - 1 and 1/2 - 2 tablespoons fresh lemon juice, or more if needed (retain zested peel for optional garnish)
 - 1/2 teaspoon oil
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Start Cooking

Prepare Filling

1. Whisk sugar, cornstarch, and salt together in a small saucepan. Set aside.
2. Using a blender stick, process blueberries until almost smooth, but not liquidy.
3. Add a quarter cup of blueberry puree plus lemon zest to saucepan. Heat over medium heat

until mixture thickens, about five or six minutes or longer, stirring occasionally. Remove from heat and allow to cool slightly.

4. Add remaining blueberries, lemon juice, and cinnamon and mix gently to combine. Let sit for about 10 minutes. Meanwhile, prepare cake.

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In the bowl of a mixer, beat oil, sugar, and eggs on medium-high until light and fluffy, about three minutes. Reduce speed and alternately add dry ingredients with sour soy milk. Add lemon zest, lemon juice, and vanilla and mix together well.
3. Spray a Bundt pan with baking spray and dust generously with flour. Pour half of the batter into the pan.
4. With a knife, make a shallow indentation in the center of the batter all around (forming a circle). Spoon half of the filling into it. Using a knife, make S shapes, gently marbling the blueberry mixture into the batter. Repeat with remaining batter and remaining blueberry puree. Be careful to swirl the knife shallowly this time.
5. Bake for one hour, or until knife inserted comes out clean. Cool for at least half an hour before removing from pan. Cool completely before glazing.

Note:

Sour soy milk is made by placing 3/4 tablespoon vinegar in a measuring cup and adding soy milk to the 3/4 line. Let sit at room temperature until begins to curdle. This can be done an hour in advance.

Variation:

For a low fat, healthier version, use half oil and half applesauce (adding the applesauce at the very end and mixing until just incorporated), and use whole wheat pastry flour.

For Glaze

1. Combine all ingredients in a small bowl. Drizzle over cake. Garnish with additional lemon zest if desired.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber