

Blueberry Amaretto Cake

Recipe By Esther Deutsch



Cooking and Prep:  1
h 15 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

Can you ever have enough recipes for quick one-bowl cakes? This Bundt cake recipe, and several more Bundt cake recipes that are featured in my cookbook *Chic Made Simple*, are easy, one-bowl Bundt cakes that are made from scratch (no cake mix!). If you are one of the many cooks who prefer cooking to baking, and avoid the precise, tedious science baking usually requires, the collection of Bundt cake recipes will quickly become part of your permanent repertoire. No need to break out your Kitchen Aid—a hand mixer works fine.

This cake will bake just as nicely in a tube pan, but I prefer to use a 12-cup Bundt pan since it gives you pretty ridges. Not only does a Bundt cake look more inviting than a flat cake, but the hole in the center allows for even baking. To prevent your cake from sticking to the pan, spray the Bundt pan liberally with a nonstick baking spray with flour.

When preparing this cake, the chocolate chips and blueberries are combined with the batter, but during baking they rise to the top to form a crunchy topping. A good dose of confectioners' sugar sprinkled on top of the cake will pretty it up.

As moms, we want to not only shower our children with calories, but to make

every calorie worthwhile. I've therefore completely eliminated non-dairy creamer as a pareve milk option in most of my recipes, and use coconut milk instead for much healthier and just as flavorful results. The taste of the coconut milk is extremely subtle, so it works very well as a milk substitute.

Ingredients (14)

Main ingredients

- 2 cups sugar
 - 1 cup oil
 - 4 eggs
 - 1/2 cup Gefen Coconut Milk
 - 1/2 cup orange juice
 - 1/4 cup vodka
 - 1/4 cup amaretto
 - 2 cups all-purpose flour
 - pinch of salt
 - 1 (3.4-ounce) box instant vanilla pudding
 - 2 teaspoons Haddar Baking Powder
 - 8 ounces Glicks Chocolate Chips
 - 6 ounces blueberries
 - confectioners' sugar, for dusting
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Start Cooking

Prepare the Cake

1. Preheat the oven to 350 degrees Fahrenheit. Generously spray a 12-cup Bundt pan with nonstick flour-and-oil combination baking spray. (Use only a classic Bundt pan, not one that

comes in novelty shapes like a rose or sunflower; the chocolate chips will stick to the grooves and ridges of an intricately designed Bundt pan.)

2. In the bowl of an electric mixer or with a hand mixer, cream the sugar and oil. Beat in the eggs, one at a time, then add the coconut milk, orange juice, vodka, and amaretto and beat to combine.
3. Slowly add the flour, salt, vanilla pudding, and baking powder and beat until well combined, about one minute. Add the chocolate chips. Fold the blueberries into the batter by hand
4. Pour the batter into the greased Bundt pan and bake for one hour. Test the cake with a fork to make sure it's done.
5. Allow to cool for 10 to 15 minutes before releasing the cake from the Bundt pan. Sprinkle the top of the cake with confectioners' sugar.

Variation:

If you choose to prepare this recipe as muffins, reserve the chocolate chips to sprinkle on top of the muffins before baking. Bake for 25 minutes.