**Lemon Blueberry Bundt Cake**

By: The Jaroudi Family

Serves 8

Ingredients:

Cake:

3/4 cup oat flour (94 g)

3/4 cup whole-wheat flour (or gluten-free flour) (90 g)

1 tsp baking soda

1 tsp baking powder

1 flax egg (1 Tbsp flax meal + 3 Tbsp water)

2 cups fresh or frozen blueberries tossed in 1 Tbsp of oat flour (332 g)

3/4 cup date paste (180 g)

1/2 cup applesauce, unsweetened (125 g)

1/3 cup lemon juice

2 Tbsp lemon zest

2 tsp vanilla powder

1/2 tsp white miso paste

Glaze:

1/4 cup date sugar for a thin glaze – ½ cup date sugar for a thicker glaze

1/4 cup plant milk, unsweetened

3 Tbsp lemon juice

Directions:

1. Preheat the oven to 350 degrees. Mix all the dry cake batter ingredients in a large bowl.
2. Add the remaining wet ingredients except for the blueberries.
3. Gently fold in the blueberries.
4. Using a 9-inch silicone Bundt pan add the batter evenly and bake for 50-60 minutes. Let the cake cool completely, and carefully remove the cake from the silicone Bundt pan.
5. Whisk together the glaze ingredients well in a small bowl. Make sure the date sugar is completely dissolved.
6. Pour the glaze over the lemon blueberry Bundt cake.