

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 – 1/2 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.