



Blueberries & Passionfruit Drizzle Squares

Servings: 9

Prep Time: 10min

Cook Time: 30min

Ingredients

- 150grams butter
- 2 eggs
- 175grams golden caster sugar
- 175grams self-raising flour
- 90ml milk
- 1 lemon, finely grated zest
- 225grams blueberries

SYRUP:

- 4 ripe passionfruit
- 115grams icing sugar

Directions

1. Pre-heat oven to 190degrees Celsius
2. Whisk butter, eggs and sugar until pale and fluffy. Fold in the flour lightly and evenly.
3. Stir in the milk,lemon zest ad 175g blueberries. Spread into a 21-23cm square cake tin.
4. Bake in a preheated oven for 25-30minutes until firm and golden brown. Remove from the oven and leave in the tin.
5. To make the syrup scoop the pulp out of the passionfruits and rub through a sieve. Discard the pips.
6. Place icing sugar and passion fruit juice in a sauce pan and heat gently till icing sugar has completely dissolved. Allow the cake to cool completely in the tin then cut into 9 squares.
7. Top the squares with the reserved blueberries and dust with icing sugar before serving.

