

Blueberry Sour Cream Cake

Ingredients

Cake

1 cup flour
1/2 Cup butter, softened
1 egg
1/2 cup sugar
1 1/2 tsp baking powder
1 tsp vanilla essence

Topping

2 cups sour cream
2 egg yolks
1/2 cup sugar
1 tsp vanilla



Method

Cake

Combine ingredients, mix thoroughly and spread in greased 25cm loose bottom baking pan. Sprinkle 3 cups of blueberries evenly over mixture.

Topping

Combine and mix together well. Pour over the berries. Bake for 1 hour at 180degC (350F) or until custard topping is firm and lightly browned.

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