



# V's Boozy Blueberry Bundt Cake

## Ingredients

Cake:

wet:

- 1 cup olive oil
- 1 cup granulated sugar
- 3 large eggs
- 1/2 c vanilla yoghurt
- zest & juice of 1 lemon
- 2 tsp Vanilla extract
- 3 tbsp (ish!) limoncello

dry:

- 1 1/2c all purpose flour
- 1 1/2tsp baking powder
- 1/2 tsp fleur de sel

- 1 c blueberries

Icing:

- 3/4 c cream cheese
- 3/4 c yoghurt
- 1/2 cup powdered sugar
- 2 tbsp limoncello (or milk if you prefer)
- zest & juice of 1 lemon

## Directions

- Preheat oven to 375° F.
  - Beat wet ingredients in stand mixer until light and fluffy.
  - In a separate bowl, stir flour, baking powder, and salt.
  - Mix into wet ingredients and beat until light and fluffy.
  - Stir in blueberries.
  - Pour into greased loaf pan.
  - Bake for 35-40 minutes or until cooked through. (If you stick a butter knife into the center it should come out without any gooeyness!) Allow to cool.
  - Next whisk all of the icing ingredients together in separate bowl and serve with cake & extra blueberries.
- Enjoy XxV

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