



**A Recipe from Dining**

## **BLUEBERRY TORTE**

### **Ingredients:**

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- ½ cup room temperature, unsalted butter
- 1 cup granulated sugar, plus 2 Tablespoons for topping
- 2 large eggs, room temperature
- 2 drops almond extract
- 1 cup blueberries, fresh or frozen

Heat oven to 350 degrees

Butter a 9 Inch spring form pan. You can also use a standard cake pan. (In that case, butter pan well, line with a circle of parchment paper, butter paper, dust pan with flour, shaking out the excess.)

In a medium bowl, sift together flour, baking powder, and salt. Set aside.

In the bowl of an electric mixer fitted with a paddle attachment, cream butter and sugar on medium until fluffy (1-2 minutes).

Scrape down the sides of the bowl and add one egg at a time, and the almond extract.

Add the flour mixture and beat on medium speed until just combined.

Spread the batter into the pan, arrange blueberries on top of the batter in a single layer, and sprinkle the top with the remaining sugar.

Bake for 40-45 minutes or until the top is golden brown and an inserted toothpick comes out clean.

Remove from pan and let cool.

Use a sharp knife to loosen the edges of the cake before unbuckling and removing the ring.

Remove the pan bottom by sliding a spatula between the cake and the bottom of the pan.

Set the cake on a serving plate and slice. The cake can be covered and stored at room temperature for 3 to 4 days.

Enjoy!