

# Blueberry Cake



*125g butter  
1/2 cup castor sugar  
2 eggs  
1 3/4 cups self raising flour  
1/2 cup buttermilk  
3/4 cup frozen blueberries*

## ***Vanilla Syrup***

*1/2 cup castor sugar  
1/2 cup water  
2 tsp vanilla*

*Grease and paper 20cm cake tin.*

*Beat butter and sugar in bowl until light and creamy. Add eggs one at a time. Add flour and milk in 2 batches. Spread mixture into pan. Sprinkle with frozen berries, gently pressing into cake mixture. Bake in moderate oven about 45 mins. Sprinkle with icing sugar and drizzle with Vanilla Syrup*

## ***Vanilla Syrup***

*Combine sugar and water in small pan. Stir over heat until sugar dissolves. Simmer, uncovered, without stirring about 2 minutes. Stir in essence.*