

More than 1 hour

Makes 1 loaf

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Ingredients

- 3 eggs
- ½ cup (125ml) canola oil
- ¼ cup (60ml) melted butter
- 1 cup (250ml) hot milk
- 1 box (500g) PnP vanilla cake mix
- 1 cup (250ml) blueberries
- Grated peel of 1 large lemon
- ½ cup (125ml) icing sugar
- 3 Tbsp (45ml) lemon juice

Method

1. Preheat oven to 180°C.
2. Grease and line a 27cm x 10cm loaf pan with baking paper.
3. Beat eggs, oil and butter together using a whisk or an electric mixer for 30 seconds.
4. Add hot milk and beat briefly until combined.
5. Pour over cake mix and gently stir in with a spatula to form a batter.
6. Fold in berries and lemon peel.
7. Pour into loaf pan and bake for 50-55 minutes. It's ready when a skewer inserted into the centre of the loaf comes out clean. Remove from oven.
8. Cool for 10 minutes in the pan, then turn out onto a wire rack.
9. Mix icing sugar and lemon juice together. Once cake is cool, drizzle icing on top and serve.

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