



AIR FRYER LEMON BLUE BERRY CAKE

Description

Here's a recipe for an Air Fryer Lemon Blueberry Cake along with some notes:

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, melted
- 1/2 cup milk
- 1 large egg
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- 1 cup fresh blueberries (or frozen, thawed and drained)

For the topping:

- 2 tablespoons granulated sugar
- Zest of 1 lemon

Notes:

1. **Preheat your Air Fryer:** Preheat your air fryer at 320°F (160°C) for about 5 minutes before baking the cake.
2. **Prepare the pan:** Grease a cake pan that fits into your air fryer basket with non-stick cooking spray or butter.
3. **Mix dry ingredients:** In a mixing bowl, whisk together the flour, sugar, baking powder, and salt.
4. **Mix wet ingredients:** In another bowl, whisk together the melted butter, milk, egg, vanilla extract, and lemon zest.
5. **Combine wet and dry:** Pour the wet ingredients into the dry ingredients and mix until just

combined. Do not overmix.

6. **Add blueberries:** Gently fold in the blueberries until evenly distributed throughout the batter.
7. **Transfer to the pan:** Pour the batter into the greased cake pan, spreading it out evenly.
8. **Prepare topping:** In a small bowl, mix together the sugar and lemon zest for the topping.
9. **Top the batter:** Sprinkle the sugar and lemon zest mixture evenly over the top of the batter.
10. **Bake in the Air Fryer:** Place the cake pan into the preheated air fryer basket. Bake at 320°F (160°C) for 25-30 minutes, or until a toothpick inserted into the center of the cake comes out clean.
11. **Cool and Serve:** Once baked, remove the cake from the air fryer and let it cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely before slicing and serving.
12. **Optional Glaze:** If desired, you can drizzle a simple glaze made of powdered sugar and lemon juice over the cooled cake before serving.

Enjoy your delicious Air Fryer Lemon Blueberry Cake!

13. **Ingredient Substitutions:**

- You can substitute all-purpose flour with whole wheat flour for a healthier option, though it may result in a slightly denser texture.
- If you don't have fresh blueberries, you can use frozen blueberries. Just make sure to thaw and drain them before adding to the batter.
- You can also experiment with other types of berries such as raspberries or blackberries.

14. **Adjusting Sweetness:**

- Taste the batter before baking and adjust the amount of sugar if needed according to your preference. Keep in mind that the sweetness may vary depending on the sweetness of your blueberries.

15. **Lemon Zest:**

- Make sure to only zest the outer yellow part of the lemon, avoiding the bitter white pith underneath.
- You can also add a tablespoon of lemon juice to the batter for extra lemon flavor if desired.

16. **Pan Size:**

- Use a cake pan that fits comfortably into your air fryer basket, leaving enough space around the sides for proper air circulation.

17. **Checking for Doneness:**

- Every air fryer model can vary slightly in temperature and baking time, so keep an eye on the cake towards the end of the baking time to prevent overcooking.
- Use a toothpick inserted into the center of the cake to check for doneness. If it comes out clean or with a few crumbs clinging to it, the cake is ready.

18. **Cooling and Storage:**

- Allow the cake to cool completely before slicing and serving to prevent it from falling apart.
- Store any leftovers in an airtight container at room temperature for up to 2-3 days, or in the refrigerator for longer freshness.

19. **Serving Suggestions:**

- Serve slices of the Air Fryer Lemon Blueberry Cake plain or with a dollop of whipped cream or a scoop of vanilla ice cream for a delightful dessert.
- This cake also pairs well with a hot cup of tea or coffee for a delightful snack.

20. **Experiment and Have Fun:**

- Feel free to experiment with the recipe by adding nuts such as chopped almonds or walnuts

for extra crunch, or by incorporating spices like cinnamon or nutmeg for added flavor depth.

Enjoy baking and savoring your Air Fryer Lemon Blueberry Cake!

Category

1. Air Fryer Recipes

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