

Blueberry Frangipane Loaf Cake

Makes one 8-1/2 x 4-1/2-inch cake

Ingredients

Frangipane:

- ¼ cup (57 grams) unsalted butter, room temperature
- ½ cup (48 grams) superfine blanched almond flour
- ¼ cup (50 grams) granulated sugar
- 2 tablespoons (16 grams) all-purpose flour
- 1 large egg white (30 grams), room temperature
- ¼ teaspoon kosher salt
- ½ teaspoon (4 grams) almond extract

Batter:

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract
- 1¾ cups (219 grams) plus 1 tablespoon (8 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) full-fat plain Greek yogurt
- 1¼ cups (175 grams) fresh blueberries
- 2 tablespoons (15 grams) sliced almonds

Instructions

1. Preheat oven to 375°F (190°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line bottom and all sides of pan with parchment paper, letting excess over sides of pan.
2. For frangipane: In a medium bowl, stir butter until creamy. Add almond flour, sugar, all-purpose flour, egg white, salt, and almond extract; stir until well combined. Cover until ready to use.
3. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition and stopping to scrape sides of bowl. Beat in extracts just until combined.
4. In a medium bowl, whisk together 1¾ cups (219 grams) all-purpose flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with yogurt, beginning and ending with flour mixture, beating just until combined after each addition, stopping to scrape sides of bowl.
5. In a small bowl, toss together blueberries and remaining 1 tablespoon (8 grams) all-purpose flour. Fold 1 cup (140 grams) blueberries and frangipane into batter. Spread batter to prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter. Top with remaining ¼ cup (35 grams) blueberries and sliced almonds.
6. Bake for 20 minutes. Reduce oven temperature to 325°F (170°C), and bake until golden brown, top feels dry and set, and an instant-read thermometer inserted in

center registers 202°F (94°C) to 210°F (99°C), 55 minutes to 1 hour and 5 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in airtight container for up to 3 days.