Zac Young’s Blueberry Hazelnut Cake: Recipe from the God’s Love Holiday Catalog

By Emmett Findley, Director of Communications

Every Thanksgiving, my grandmother would make a “cranberry-walnut bread” which was kind of a cross between a muffin, a cake and a pound cake. In an homage to her, and our home state, I make this version with wild Maine blueberries and toasty hazelnuts. I love to slice and serve it as dessert, griddled with butter and topped with vanilla ice cream, or eat it for breakfast the next day... in the unlikely event there are leftovers.

~ Zac Young

Blueberry Hazelnut Cake

Ingredients:

1 egg
1 cup sugar
1 cup orange juice  
2 tbsp butter (melted)  
2 cups flour, sifted  
1½ tsp baking powder  
½ tsp baking soda  
1 tsp Kosher salt  
1 cup wild Maine blueberries (fresh or frozen)  
½ cup hazelnuts, chopped and toasted  
¼ cup raw sugar

**Method:**

1. Preheat the oven to 350°F. Coat a loaf pan with non-stick spray.
2. In a large bowl, beat the egg and sugar. Add the orange juice, followed by the melted butter. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Pour the dry into the wet and stir to combine. Fold in the blueberries and hazelnuts. Pour the batter into a prepared pan and sprinkle the raw sugar on top. Bake at 350°F for 60 minutes or until a toothpick comes out clean. Let cool completely before removing from pan and slicing.

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