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

By [Emmett Findley, Director of Communications](#)



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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 tbsps 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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Padma Lakshmi's Cranberry Chutney: Recipe from the God's Love Holiday Catalog

My sweet great-aunt Bala used to make this chutney every year at Thanksgiving, and I must say it saved many a turkey sandwich from pathetic dullness. In college, I mixed it into boiled rice for a quick pilaf and smeared it o...



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Julia Turshen's White Pizza-Style Kale: Recipe from the God's Love Holiday Catalog

This is one of my absolute favorite recipes from my latest cookbook, *Simply Julia*. It's a skillet of garlicky greens topped with ricotta and mozzarella, broiled until the cheese melts and browns. Then you sprinkle the top wi...



8.26.22 / Community

Samah Dada Brings Her Culinary Community to God's Love

When Culinary Council member Samah Dada opened a volunteer shift up to her community of foodie followers on Instagram, the spots filled up within hours. Yesterday, those who signed up came to God's Love to meet Samah, ...