



# BLUEBERRY ORANGE BUNDT CAKE

**YIELD: 1 BUNDT CAKE OR 12 MUFFINS**

This is a lovely cake that cries out to be served at a tea party. You can also pour this batter into muffin tins.

## INGREDIENTS

1 cup (145 g) blueberries, fresh or frozen  
¼ cup (115 g) silken tofu (soft or firm)  
½ cup (120 ml) water  
¾ cup (175 ml) fresh orange juice  
½ cup (120 ml) canola or coconut oil  
1 teaspoon lemon or orange extract  
2½ cups (315 g) unbleached all-purpose or whole wheat pastry flour  
1 cup (200 g) granulated sugar  
1½ teaspoons baking soda  
½ teaspoon salt  
Zest from 2 oranges (optional)

Preheat the oven to 350°F (180°C, or gas mark 4). Lightly oil a Bundt pan or muffin tins.

If using frozen blueberries, allow them to thaw slightly, about 15 minutes at room temperature.

In a blender, combine the tofu, water, orange juice, oil, and extract. Blend until smooth. In a separate bowl, combine the flour, sugar, baking soda, salt, and orange zest, if using. Make a well in the center of the flour, pour the wet mixture into the center, and mix just until combined. Do not overstir. Fold in the blueberries (draining them a little if the frozen ones start to defrost).

Pour into the prepared pan. Bake for 45 to 50 minutes for a cake, 20 to 25 minutes for muffins. Let cool in the pan for 10 minutes, then invert and cool on a wire rack or plate.

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**FOOD LORE:** *The name “Bundt” comes from the German word bund, which means “a gathering of people.” The founder of the Bundt pan, David Dalquist, simply added the letter “t” to the end and trademarked it in 1950. The impetus for creating this style pan was to make kugel, a Jewish side dish or dessert. Dalquist modified some existing pan designs by introducing folds in the outer edge and using aluminum instead of ceramic.*

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