



Take My Blues Away

NIBBLEDISH CONTRIBUTOR

Ingredients

BASIC BUTTER CAKE (from The Australian Women's Weekly, March 2006, p224; slightly modified by me)

- 125g butter, softened
- 1 teaspoon vanilla extract
- 1 1/4 cups (275g) caster sugar
- 3 eggs
- 3/4 cup (110g) plain flour
- 3/4 cup (self-raising flour
- 1/2 cup (125ml) milk

BLUEBERRIES JELLIES

- 1 punnet of blueberries
- 4 cups of water
- 14 - 16 strands of agar agar (or powdered agar agar or gelatin . Use according to the packet's instruction)
- 1/2 cup of caster sugar

CHOCOLATE SAUCE (adapted from Tempted:150 very wicked desserts, p30)

- 100g chocolate
- 1/3 cup of fresh cream
- 1 knob (or 1 tablespoon) of butter
- 1 tablespoon of kahlua liquer (optional)

Instructions

BASIC BUTTER CAKE

1. Preheat the oven to moderately slow (160C/140C fan-forced). Grease 6 medium-sized ramekins.
2. Combine all ingredients in a medium bowl, beat on low speed with electric mixer until just combined. Increase speed to medium; beat until mixture is smooth and changed to a paler colour (1 to 2 minutes only). Spread mixture evenly into the ramekins. Tap each ramekin gently on the bench to release any large bubbles.
3. Bake for about 1 hour or until cooked. Test it with a skewer. Stand cake in ramekin for 5 minutes before turning on to a wire rack; turn cake top-side-up to cool.

BLUEBERRIES JELLIES

1. Bring the 4 cup of water to boil in a small pot.
2. When boil, bring it down to simmer and add in the caster sugar and agar-agar. Simmer gently until the sugar and agar-agar dissolve.
3. Once dissolved, remove from heat and let it cool down
4. Meanwhile, wash the blueberries and then gently bruise it with the blade of a knife. Do not flatten it.
5. When the agar-agar cool slightly, add in the blueberries and give it a stir
6. Pour into 6 ramekins of the same size used for the butter cake. Set aside in fridge to cool

CHOCOLATE SAUCE

1. In a saucepan, combine chocolate, cream and butter and melt with very low heat. Stir until the chocolate is melted and the mixture is smooth. Remove from heat and stir in liqueur. Keep warm.

>> Putting Together the Butter Cake, Blueberries Jelly & Chocolate Sauce

1. Gently slice away the top of the butter cake (which overflow when it was cooked - like muffin) to get a flat surface.
2. Coat the side of the butter cake with the warm chocolate sauce before placing it on a serving plate. Scoop a spoonful of the sauce and spread it on the top of butter cake.
3. Gently remove the jelly from the ramekin mould and place it on top of the chocolate coated butter cake.
4. If you are nuts enough, you can sprinkle some chopped peanuts on the side of

the coated butter cake. This is of course optional :-)