

PRINCE EDWARD ISLAND, CANADA

WARM BLUEBERRY BROWN BUTTER CAKE



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Chef Jeff McCourt

Ingredients:

½ lb	butter, browned	1 tsp	pure vanilla extract	1 tsp	cardamom
1½ cups	sugar	¾ cup	flour	1/3 cup	pecans, chopped
4	eggs	2 cups	fresh blueberries		pinch of salt

Method:

Preheat oven to 350°F (180°C)

In a large bowl combine the cooled brown butter and sugar. Add eggs and vanilla and mix until well combined. Fold in flour, blueberries, cardamom, pecans and salt.

In a well greased 3oz ceramic ramekins, pour in batter until $\frac{3}{4}$ full and place on a cookie sheet. Place in preheated oven and cook for 25 minutes. A toothpick should come out clean when these cakes are done. Give a quick once around with a paring knife to ensure they pop out. Turn out on a wire rack and allow to cool slightly. This individually served cake is best served warm with a generous dollop of maple syrup, doused with whipped cream.