



## Blueberry and almond meal slice

Naturally sweet, blueberries are a good source of dietary fibre, an excellent source of anti-oxidants, and provide Vitamin C. Why not try serving this scrumptious slice with yogurt, berries and a sprinkle of almonds.



### Ingredients

100g sugar  
100g butter  
200g almond meal  
3 eggs  
1 cup blueberries (frozen or fresh)

### Method

Cream butter and sugar then stir in almond meal and eggs.  
Put in pie dish, sprinkle over blueberries.

Cook for approximately 1 hour at 200°C.

### Cook's notes

This recipe is very popular and excellent for gluten-free diets. With the almond meal and blueberries, the slice provides long-lasting energy. We grow our own blueberries and picked over 160kg from 'Blueberry Lane' last year!



## Kaydale Lodge Gardens

Two hectares of garden present a visual delight. It features masses of daffodils, fritillaria and trilliums, a grand-scale rockery, waterfalls and much more. Approximately 30 minutes' drive from Ulverstone (on the way to the Leven Canyon), visit for the day and enjoy the friendly hospitality.



Morning and afternoon teas and light lunches available daily. A large organic vegetable garden supplies an abundance of fruit and vegetables for the dining room. Good country food is a specialty, with homemade cake, biscuits, bread, preserves and desserts to enjoy.



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