

Lemon Blueberry Pound Cake

1 cup + 2 Tbsp butter; softened	1 tsp baking powder
2 + ¼ cup sugar	½ tsp salt
4 eggs	2 cups blueberries
1 tsp vanilla	Glaze:
1 tsp lemon extract	2 cups powdered sugar
Zest from 1 lemon	3 Tbsp fresh lemon juice
3 cups flour; divided	2-4 Tbsp cream, half-n-half or milk

Preheat oven to 325°. Use 2 Tbsp butter to grease a 10" tube pan or Bundt pan. Sprinkle with ¼ cup sugar; set aside.

Cream butter and gradually add remaining 2 cups sugar; beat well. Add eggs one at a time, beating well between each. Add vanilla, lemon extract and zest; mix well. Combine 2 ¾ cup flour, baking powder and salt and gradually add to creamed mixture. Dredge blueberries with remaining ¼ cup flour and gently fold into batter by hand. Spoon into pan and bake 60-80 minutes or until toothpick inserted in center comes out clean. Cool in pan 20 minutes, remove and let cool completely.

For glaze, stir together powdered sugar and lemon juice. Stir in cream a little bit at a time until a thick glaze consistency that will still run. Spoon over top of cooled cake and let run down sides.

Note: Omit the lemon zest and extract for a plain blueberry pound cake. Top with glaze by substituting milk for lemon juice and adding 1 tsp vanilla or almond extract.