

BLUEBERRY BUNDT CAKE

2 ½ Cups of Flour
½ tsp Baking Soda
1 tsp Baking Powder
1 Cup of Butter (room temperature)
1 ½ Cups of Sugar
2 large Eggs
1 tsp Vanilla Extract
1 Cup of Sour Cream

1 Cup of Blueberries (frozen) +
2 Tablespoons of Sugar to coat

Method

Preheat oven to 350 degrees F and grease a bundt pan or angel food cake pan

Beat together the butter, sugar & vanilla until well combined

Slowly beat in eggs, one at a time

Add sour cream

Sieve together the flour, baking powder & baking soda

Add the dry ingredients slowly to the creamed ingredients

In a small bowl, gently mix the frozen blueberries with 2 Tblsp sugar

Pour 1/3 of the cake batter into the pan, sprinkle ½ of the blueberries over the batter

Repeat & put remaining 1/3 of the batter on top

Bake at 350 degrees F for 50 minutes, or until done

Hint

Use a teaspoon in a bowl of hot water to smooth down the batter mixture between the layers.

Blueberry Bundt Cake