



Blueberry bundt cake

Ingredients

batter

- 2 ½ cups flour
- ½ tsp baking soda
- 1 tsp baking powder
- 1 cup butter (room temperature)
- 1 tsp vanilla extract
- 1 ½ cups of sugar
- 2 large eggs
- 1 cup sour cream

filling

- 1 cup blueberries (frozen wild Maine)
- 2 Tblsp sugar to coat

Method

- ↑ Preheat oven to 350⁰F and grease a bundt pan
- ↑ Cream the butter, sugar and vanilla extract until smooth
- ↑ Beat in eggs one by one and add sour cream
- ↑ Sieve flour, baking soda & baking powder & slowly add to creamed mixture
- ↑ Mix together blueberries and sugar for filling
- ↑ Pour 1/3 of batter mixture into Bundt pan and sprinkle ½ of the blueberry mixture over batter
- ↑ Repeat and put remaining batter mixture on top
- ↑ Bake at 350⁰F for 50 minutes, or until done

Hint

Use a spoon heated in hot water to help smooth the batter between layers.