

From Real Estate to Recipes!



APRIL FEATURE RECIPE



Blueberry Sour Cream Pound Cake!

Ingredients:

1 ten inch Bundt Pan
1 ½ sticks unsalted butter, softened (plus 2 TBS for buttering pan)
¼ cup light brown sugar
2 tsp cinnamon
¼ cup sugar
2 ¼ cup fresh or frozen blueberries (¾ cup for each layer)
3 cups unbleached white flour, plus 1 TBS to toss the blueberries
1 ½ cups sugar
1 1/2 tsp baking powder
1 ½ tsp baking soda
½ tsp salt
1 tsp pure vanilla
3 large eggs
2 cups sour cream



Directions:

Preheat oven to 350°. Set oven rack 1/3 up from bottom of oven. Butter & Flour the pan.

In small bowl combine 1/4 cup sugar, light brown sugar & cinnamon. In a separate medium bowl toss fresh blueberries in a tablespoon of flour. In a large bowl, sift all remaining dry ingredients.

In large mixing bowl, cream butter & 1 ½ cup sugar until light & fluffy. Add vanilla. Add eggs, one at a time until incorporated scraping down sides.

Add flour mixture, alternating with sour cream, mixing just until incorporated.

Spread 1/3 of the batter carefully on bottom of bundt pan, then add 1/3 of blueberries & sprinkle with 1/3 cinnamon sugar mixture. Repeat 2 times, finishing with blueberries & cinnamon sugar mixture. Bake for 1 hr. until cake is golden brown & set & sides begin to pull away from pan. Cool completely & then unmold & turn right side up!

What a great breakfast treat!