



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 Tbsp sugar to coat

Method

- Preheat oven to 350°F 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 350°F for 50 minutes, or until done

Hint

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