

Blueberry – Lemon Pound Cake

This is a delicious dessert to cook when blueberry season arrives. It comes from Mollie Katzen Online inspired originally by the Moosewood Cookbook.

Ingredients:

Serves 12 – 16

Non-stick spray for the pan
1 pound (4 sticks) unsalted butter, softened
3 cups sugar
2 teaspoons grated lemon zest
6 large eggs
4 cups unbleached all-purpose flour
1 tablespoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
2 cups blueberries – fresh, or frozen (NOT defrosted)
¾ cup milk
¼ cup fresh lemon juice
2 teaspoons vanilla extract
1-1/2 teaspoons lemon extract
Optional powdered sugar for the top

Preparation:

1. Preheat oven to 350 F. Generously spray the interior of a standard-size tube pan or bundt pan with nonstick spray.
2. Add the sugar to the softened butter, and beat with an electric mixer at high speed until light and fluffy. Beat in the lemon zest.
3. Add the eggs one at a time, beating well after each.
4. Sift together the flour, baking powder, baking soda, and salt into a second bowl. Stir in the blueberries.
5. Mix together the milk, lemon juice, and extracts. Add the dry and wet mixtures alternately to the butter mixture, beginning and ending with the dry mix. (dry-wet-dry-wet-dry). Stir gently from the bottom of the bowl after each addition – just enough to blend. Try not to overmix and also try to avoid crushing too many of the blueberries in the process.
6. Spread the batter into the prepared pan. Bake for 50 to 60 minutes, or until a sharp knife inserted all the way into the center comes out clean. Allow to cool for at least 20 minutes in the pan, then rap the pan sharply and invert the cake onto a plate. Cool completely before slicing. If desired, sprinkle the top with powdered sugar.