

Blueberry-Lemon Bundt Cake

April 5th, 2010

INGREDIENTS:

For the Cake

2 1/2 cups all-purpose flour, plus 1 teaspoon for blueberries and zest
2 teaspoons baking powder
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1 cup packed light-brown sugar
1 cup granulated sugar
4 large eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups blueberries
2 tablespoons grated lemon zest
juice of one lemon
Nonstick cooking spray, for pan

For the Cream Cheese Glaze

1 (4 ounce) package cream cheese, softened
1 tablespoon butter, softened
2 cups confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon milk

DIRECTIONS:

For the Cake

*For best results, coat the inside of the Bundt pan with cooking spray just before filling it with the batter to prevent it from pooling in the bottom.

1. Preheat oven to 350 degrees. In a bowl, whisk 2 1/2 cups flour with baking powder and salt; set aside.
2. In a mixing bowl, cream butter and sugars on high speed until light and fluffy. Add eggs, one at a time, beating until incorporated. Beat in vanilla and lemon juice. Reduce speed to low; add flour mixture in three additions, alternating with two additions of sour cream.
3. In a bowl, toss blueberries and zest with remaining teaspoon flour; gently fold into batter. Coat a 12-cup nonstick Bundt pan with cooking spray. Spread batter in prepared pan.
4. Bake cake on bottom rack of oven until a toothpick inserted into center of cake comes out clean, 60 to 70 minutes. Cool in pan 20 minutes. Invert onto a rack; cool completely, top side up. Dust with confectioners' sugar before serving or drizzle with the cream cheese glaze.

For the Cream Cheese Glaze

Mix the cream cheese with the butter, confectioners' sugar, vanilla extract, and milk in a bowl. Heat in a microwave oven for 10-15 seconds. Drizzle spoonfuls over the cooled cake.

adapted from [Everyday Food](#) ^[3]

*This delicious recipe brought to you by **My Baking Addiction***
<http://www.mybakingaddiction.com/blueberry-lemon-bundt-cake/>