



BLUEBERRY BUNDT CAKE

INGREDIENTS:

CAKE

- 1 ¼ cup fresh OR frozen Blueberries
- 1/3 cup Sugar
- 2 Tablespoons Cornstarch
- ½ cup Butter
- 1 cup Sugar
- 2 Eggs
- 1 teaspoon Almond Extract
- 2 cups Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda
- ½ teaspoon Salt
- 1 (8 ounce) carton Sour Cream OR Plain Greek Yogurt
- ½ cup Pecans, chopped

GLAZE

- 1 1/2 cups Powdered Sugar
- 3 Tablespoons Water
- 1 teaspoon Almond Extract

PREPARATION INSTRUCTIONS:

1. Preheat oven to 350°F. In a small saucepan cook the first 3 ingredients together until thickened. Set aside to cool.
2. Cream together butter and sugar until light and fluffy. Add almond extract and then eggs one at a time.
3. Combine dry ingredients in a small bowl and add half to the wet mixture. Add in sour cream, mixing well, and then add the remaining dry ingredients.
4. Pour half of the batter into a greased and floured Bundt pan. Add half of the blueberry mixture. Then another layer of batter and end with the other half of blueberries.
5. Add pecans to the top.
6. Bake for 50 minutes.
7. Let cool for about 10 minutes before removing from the pan.
8. Turn out on a serving plate. Cool completely.
9. While it cools, prepare the glaze.
10. Combine powdered sugar, water, and almond extract. Stir until smooth.
11. Drizzle over cooled cake.