

Our State eats

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Blueberry Pound Cake

Yield: 10-12 servings.

- 1 pound unsalted butter, softened
- 3 cups sugar
- 6 large eggs, room temperature
- 4 cups cake flour
- 1 cup whole milk, room temperature
- 1 teaspoon lemon extract
- 1 teaspoon orange extract
- 2 teaspoons vanilla extract
- 1½ cups fresh or frozen blueberries

Glaze:

- 2 cups confectioners' sugar
- ¼ cup fresh lemon juice
- 2 tablespoons unsalted butter, softened
- 1 tablespoon lemon zest

Preheat oven to 300°. Lightly grease a 10-inch tube pan with vegetable oil or butter. Sprinkle a light coating of cake flour over greased surface. Tap to remove any excess flour.

Using an electric mixer, beat butter at medium speed for 2 to 7 minutes or until creamy. Gradually add sugar, on



medium speed, until fluffy and light in color. Add eggs, 1 at a time, beating just until the yolks disappear.

Add flour to creamed mixture, a little at a time, alternating with milk and ending with flour. Beat at low speed, just until blended, after each addition. Add extracts and blend for 1 minute. Fold in blueberries with a spatula.

Pour batter into tube pan. Bake at 300°

for 1 hour and 40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack for 10 to 15 minutes. Remove from pan and cool completely on a wire rack.

For the glaze: Beat confectioners' sugar, lemon juice, 2 tablespoons butter, and lemon zest together in a bowl until glaze is smooth. Pour about half of the glaze over the cake; let cool. Pour remaining glaze over the cake.

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