

Blueberry Bundt Cake

This blueberry bundt cake is so moist and flavorful. It's the perfect amount of soft and sweet but the fresh blueberries give it that little bit of tart flavor. It was so delicious and everyone ate it up. It was topped with just a little bit of powdered sugar.



Tips before you start:

Using frozen blueberries can stop the berries from sinking to the bottom of the cake. I bought fresh blueberries and then froze them. If you didn't freeze them, and don't want to wait, just lightly toss them in flour and this should also help from sinking berries.

About halfway through baking my cake I noticed that the top was brown and that my cake was nowhere near being done. So I wrapped a piece of tin foil over my pan for the remaining 20 minutes of cooking.

Ingredients:

- 3 cups all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 2/3 cups sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 3 large eggs, room temperature
- 2 teaspoons vanilla extract
- 3/4 cup buttermilk
 - i. If you don't have buttermilk, make some! Add 2 tablespoons of white vinegar to 3/4 cups of milk and stir before you start, by the time you need it, it will be ready!
- 2 cups frozen blueberries
- Powdered sugar, for dusting the cake

Lets get cooking!

Preheat the oven to 350

To start mix all of your dry ingredients, flour, baking soda, and salt in a medium size bowl, set aside.



Next in the bowl of an electric mixer, beat the sugar and butter together until well combined.



Beat in the eggs slowly, one at a time waiting for the each egg to be well combined before the next. Add the vanilla.

Beat in 3 parts dry ingredients then 2 parts buttermilk, until all ingredients are well incorporated.

Then add in your blueberries, and fold in by hand, be very careful as they will break if you're not gentle.

It should look something like this at the end:



Lets bake it!

Add the batter into a buttered and floured 10 inch bundt pan, you'll really regret skipping this step, your bundt cake will not come out of the pan if you don't do this.

Place it in your preheated oven for about 40 minutes or until a toothpick comes out clean.

Let cool slightly in the pan (I waited about 15 minutes) then I simply flipped the pan over onto a cake stand a tapped the bottom a few times, and lifted the pan and it fell right out.

Then I dusted it with about 2 tablespoons of powdered sugar.

It's ready to serve!

