

Chrissy's Blueberry OR Cranberry Pound Cake

This pound cake has a dense, moist center and a crisp, sweet crust. Always use fresh blueberries OR fresh cranberries. Do not use frozen berries. Fresh cranberries are available around Thanksgiving and Christmas. For the holidays, I make small cranberry loaves to give in gift bags.

-Preheat oven to 325 degrees

-**Generously** butter a bundt pan OR 4 small loaf pans. Coat buttered surfaces with sugar. Pour/tap off excess. Set aside.

-Sift together dry ingredients and set aside:

2 1/2 cups all purpose flour

1 tsp baking powder

1/2 tsp table salt

-Using a mixer with the paddle (Scrape down the sides with each addition):

Cream 2 sticks unsalted butter and 2 cups of sugar

Add-

1 tsp vanilla extract

4 whole eggs (room temperature)

-mix until smooth, then slowly (with your mixer on low) add dry ingredients.

Scrape down sides and mix until smooth. The batter will be very thick.

-Fruit:

Rinse 2 cups of **fresh** blueberries or cranberries. Pat dry. Dredge fruit through

1/4-1/3 cup of all purpose flour until all surfaces of the fruit are evenly covered. Remove the berries from the flour and fold into batter. Do not add the extra fruit flour to the batter.

-Fill the containers with batter evenly (if using 4 small loaf pans, divide the batter evenly)

Bake: 1 hour 10 minutes or until toothpick is clean.

4 loaf pans: approx 45 minutes, then check every 5 minutes until toothpick comes clean. Allow to cool.