

BLUEBERRY POUND CAKE

1 c. butter, softened
2 c. sugar
4 eggs
1 tsp. vanilla
3 c. all-purpose flour, divided
1/2 tsp. salt
1 tsp. baking powder
2 c. blueberries, fresh or frozen

Cream butter and sugar. Add eggs one at a time and beat until light and fluffy. Add vanilla. Sift 2 cups flour, salt and baking powder together. Add sifted ingredients to creamed mixture and beat. Dredge berries in remaining flour. Fold berry mixture gently into creamed mixture. Pour mixture into a tube pan which has been buttered and coated with sugar. Bake at 325⁰ for 1 hour and 15 minutes.

*Nesbit Blueberry Plantation
Hernando, MS*