

Featured Recipe:

BLUEBERRY ALMOND POUND CAKE

3/4 cup butter, softened

6 ounces cream cheese

2 ounces almond paste

2 cups sugar

4 eggs

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1 1/2 teaspoons salt

1 3/4 cups thawed or fresh blueberries

1/2 cup slivered almonds, lightly toasted

Lemon Flavored Glaze:

2 cups confectioners sugar.

2 tablespoons lemon juice

2 tablespoons milk

Preheat oven to 350 degrees. Combine butter, cream cheese, almond paste and sugar; cream until fluffy. Add eggs one at a time. In a small bowl, combine flour, baking powder and salt. Add flour mixture to wet ingredients and mix on low speed. Stir in blueberries. Spoon into well-greased bundt pan. Bake for 45 minutes or until golden brown. Makes 8-10 servings.

To Prepare Lemon Flavored Glaze:

Combine all ingredients in a bowl. Stir until smooth. Drizzle over pound cake then sprinkle with slivered almonds as desired.