

# Lemon Blueberry Pound Cake



## INGREDIENTS:

- ★ 1 cup butter
- ★ 1 ¾ cups sugar
- ★ zest of one lemon
- ★ 3 eggs
- ★ ½ teaspoon vanilla
- ★ ¾ cup buttermilk
- ★ 3 cups fresh blueberries
- ★ 2 ½ cups flour
- ★ 2 teaspoon baking powder
- ★ 1 teaspoon salt

## Lemon Glaze

- ★ 1 ½ cup powdered sugar
- ★ 1 Tablespoon lemon juice
- ★ 1 Tablespoon lemon zest
- ★ 1 Tablespoon milk
- ★ ¼ teaspoon vanilla

Method:

### Step 1

Preheat oven to 350 degrees F.

### Step 2

In a large bowl, cream butter, sugar, and lemon zest together for 3 to 5 minutes.

### Step 3

Add eggs one at a time and beat an addition minute per egg

### Step 4

In a separate large bowl, mix and combine dry ingredients together.

### Step 5

Add dry ingredients alternatively with the buttermilk to the butter/sugar/lemon zest/egg mixture. Fold in blueberries.

### Step 6

Grease and flour either 2 large bread pans or 3 small bread pans

### Step 7

Pour batter and bake at 350 degrees F for 55 to 60 min

### Step 8

Let loaves cool and pour glaze over them

## LEMON GLAZE

### Step 1

Whisk glaze ingredients together until smooth.