

LEMON-BLUEBERRY POUND CAKE  
(Contributed by Mary Ann Francingues of Pelican Point)

Ingredients:

Cake:

1 c blueberries (fresh or frozen)  
2 T flour (mix with berries to prevent them from sinking in cake; do not do this until ready to fold into cake mixture)  
1 1/2 sticks butter  
1 1/2 c sugar  
3 lg. eggs  
1 1/2 c self-rising flour  
1/2 c fresh lemon juice  
1 T lemon zest

Directions:

Preheat oven 325 degrees. Spray loaf pan generously with Pam.  
Cream butter and sugar. Add eggs one at a time, mixing after each addition. Turn mixer on low and gradually add flour to mix. Add lemon juice and lemon zest, mix. Sprinkle blueberries with flour. Remove cake batter from mixer and gently fold in blueberries with a spatula.  
Pour into loaf pan. Bake approximately 1 hr. 15 min. - 1 hr. 30 min. or until toothpick comes out clean. Let cake cool approximately 30 min.

Glaze:

1 c sifted powder sugar  
1 T zest  
Juice of 1/2 lemon or to taste

Directions:

Whisk above 3 ingredients together. Adjust flavor according to your taste. If you like it more tart, add more lemon juice.  
When cake is cool, drizzle on top.

Enjoy!