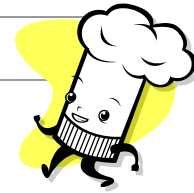


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# BLUEBERRY POUND CAKE

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*From Barbara Wallace and served at the Blueberry Seminar*

## **Ingredients:**

1 Cup	Plus 2 TBL Butter or	Cups	
	Margarine	2 Cups	Fresh Blueberries
1 Tsp	Baking Powder divided	4	Eggs
½ Tsp	Salt	1 Tsp.	Vanilla extract
2 ¼	Sugar	3 Cups	Flour divided

## **Directions:**

1. Grease 10" tube pan with 2 TBL Butter and sprinkle with ¼ cup flour .
2. Cream remaining butter and gradually add 2 cups sugar
3. Add eggs beating after each one. Add vanilla and mix well.
4. Combine 2 ¾ cups flour, baking powder, salt. Mix well with creamed mixture.
5. Dredge blueberries with remaining ¼ cup flour, stir to coat well. Fold blueberries into batter and pour into tube pan.
6. Bake 325° - 1 hour and 10 minutes or until cake tests done. Cool in pan 10 min., remove cake from pan and let cool completely.