



blueberry bundt cake

ingredients

Glaze:

- 4 ounces cream cheese, softened
- 1 cup confectioners' sugar
- 2 to 3 tablespoons milk
- 1/2 teaspoon lemon juice
- 2 tablespoons sliced almonds, for garnish
- 1 tbsp of Taste the Fruit 1st Blueberry Preserves

Cake:

- 3 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 1 & 1/4 cups sugar
- 4 large eggs
- 8oz Taste the Fruit 1st Blueberry Preserves
- 1 & 1/2 teaspoons vanilla extract
- 1 cup buttermilk



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directions

1. Preheat oven to 325°F. Generously grease a large Bundt pan.
 2. Whisk together the flour, baking powder, baking soda, and salt. Set aside.
 3. Using an electric mixer on medium speed, beat the butter and sugar until light and fluffy. Add the eggs, one at a time, mixing well after each addition. Mix in the jam and vanilla.
 4. Reduce mixer speed to low. Mix in the flour mixture in three portions, alternating with two portions of buttermilk. Mix just until combined.
 5. Transfer the batter to the prepared pan and spread evenly. Bake 60 minutes, or until a pick inserted into the center comes out clean. Cool the cake in the pan for 20 minutes. Then transfer the cake to a wire rack to cool completely.
1. Using an electric mixer on medium speed, beat the cream cheese and sugar until thoroughly combined and smooth. Add 2 tablespoons of milk and the lemon juice (or vanilla) and mix well. If necessary, add more milk (a little bit at a time) until the glaze is the desired consistency.
 2. Transfer the cooled cake to a cake plate. Dollop the glaze on top of the cake, allowing it to spread down the sides. If necessary, use a spoon to help the glaze get started running down the sides. Top with almonds.