

## **Nutty Blueberry Cake - Alice Bay Cookbook**

2 ½ cups flour

1 tsp baking powder

½ tsp baking soda

1 cup butter cut into 16 pieces

1 ¼ cups sugar

1 tsp vanilla

½ tsp lemon zest

2 eggs

1 cup sour cream

### **BLUEBERRY FILLING:**

2 Tbl sugar

2 Tbl flour

1 ½ cup blueberries

½ cup hazelnuts, chopped medium-fine

### **TOPPING:**

1 ½ Tbl sugar

¼ tsp cinnamon

Dash nutmeg

Preheat oven to 350 degrees. Grease and flour a 9 inch tube pan.

Stir together all filling ingredients and set aside.

Sift together flour, baking powder and soda, and set aside.

In a large bowl, mix butter, sugar, vanilla, and lemon zest at medium speed. Beat in eggs, one at a time, until well blended. Beat in sour cream. At slow speed, gradually add flour mixture and mix well.

Turn about 1/3 of batter into prepared tube pan. Sprinkle with half the blueberry filling. Repeat layers. Spread with remaining batter.

Mix together sugar, cinnamon and nutmeg for topping, and sprinkle over batter. Bake on rack below center of oven until done, about 55 minutes. Cool on a wire rack for 5 minutes, then loosen edges and turn onto rack to cool completely. Invert on a cake platter.