

Blueberry Bundt Cake

Hazel Blue Acres – *Silvana, WA*

1 cup butter, softened
3 cups sugar
6 eggs, separated
1 cup (8 oz) sour cream
¼ tsp. baking soda
3 cups all purpose flour
1 tsp. vanilla extract
1 tsp. almond extract
1 ½ cups fresh or frozen blueberries

Heat oven to 350 degrees.

In a mixing bowl, cream butter.

Gradually add sugar and mix well.

Add egg yolks, one at a time, beating well after each addition.

In a separate bowl, combine sour cream and baking soda. Add alternately with the flour to creamed mixture.

Beat egg whites until stiff peaks form.

Fold egg whites, the extracts and the blueberries into batter.

Spoon into a greased 10-inch bundt pan or tube pan.

Bake for 60-70 minutes or until cake tests done.

Yield: 16-20 servings.

One of the gals who picks blueberries for us made this scrumptious cake and brought some for us to try! It is decadent-read the ingredients and see why!

Source: Taste of Home Magazine