

## Lemon Blueberry Burst Poundcake

1 cup butter, softened

2 cups sugar

4 eggs

3 cups all-purpose flour

1 tsp baking powder

1/2 tsp salt

1/2 tsp nutmeg

3 cups blueberries, tossed in some reserved flour

1 tsp vanilla

1/4 tsp lemon extract

zest and juice of one lemon

1/2 cup honey vanilla yogurt (could do lemon)

Preheat oven to 325. Butter a 10-inch bundt pan and sprinkle with sugar.

In a large bowl, cream butter and sugar until light and fluffy. Add the eggs and whip for two minutes. Stir in extracts, lemon juice, and yogurt.

Mix dry ingredients together: flour, baking powder, salt, and nutmeg. Reserve a couple Tbsps of flour to toss the blueberries in. (We used frozen.).

Gradually add dry ingredients to creamed mixture. Fold in blueberries. Spread in prepared pan.

Bake for 60-70 minutes in oven until cake tests clean. Allow to cool in pan for 10 minutes before inverting it onto wire rack to cool.

Serve with a dollop of whipped cream.