

BLUEBERRY ALMOND CREAM CHEESE POUND CAKE

Makes a very moist and tender cake - excellent! Guaranteed to please!

INGREDIENTS:

Cake:

3/4 cup (1 1/2 sticks) REAL butter, NOT margarine, softened
6 ounces cream cheese, softened
2 ounces almond paste or Marzipan or 3 tsp almond extract
2 cups sugar
4 large eggs
1 1/2 cups all-purpose flour (yes, this is correct)
1 1/2 teaspoons baking POWDER
1 1/2 teaspoons salt
1 3/4 cups frozen or fresh blueberries (washed & patted dry),
The standard bag of frozen is 12 ounces, which is a little more than needed, but I use the whole bag anyway - you can never have too many blueberries.
Tip: Okay to toss blueberries in frozen or partially thawed - if partially thawed, pat dry.
optional: 1/2 cup SLICED almonds, lightly toasted

Glaze:

2 cups powdered sugar
2 tablespoons lemon juice
2 tablespoons milk

DIRECTIONS:

Cake:

1. Preheat oven to 350 degrees.
2. Combine butter, cream cheese, almond paste or extract and sugar; cream together on high speed until fluffy.
3. Add eggs one at a time, incorporate thoroughly.
4. In a small bowl, combine flour, baking powder and salt and whisk together well.
5. Add flour mixture to wet ingredients and mix on low speed.
6. CAREFULLY Stir/fold in blueberries.

7. Spoon into well-greased Bundt pan (10", 12-cup).
8. Bake for 50-60 minutes or until wooden skewer comes out cleanly.
9. Allow to cool for 30 minutes.
10. Invert serving plate and place it over the top of the Bundt pan. Carefully flip the plate and pan together and, if necessary, tap pan to get the cake to release.

Glaze:

1. Combine all ingredients in a bowl - no need to sift powdered sugar.
2. Stir/whisk until smooth.
3. Drizzle with whisk, fork, spoon, etc. over cake.
4. Sprinkle with almonds.

TIPS:

Omit the almonds if you'd like.

Sliced almonds toast VERY quickly - in about 2-3 minutes at 350 degrees, so don't take your eyes off them. Seriously, you will burn them if you don't watch closely. They should be removed the first time you see one turning a little brown.

Real almond paste can sometimes be difficult to find and expensive - a good, suitable substitute is an equal amount of Marzipan. These products usually come in small (7 oz.), bologna-like wrapped tube and can be found on the baking items aisle. Sometimes the tubes are in a small box.

Almond paste and Marzipan can sometimes be difficult to work with, so heat it in the microwave at 10-second intervals to soften it up, then press it with a fork to break it up. It should incorporate into the batter with adequate mixing on high speed.

If you just don't want to mess with the hassle and expense of the almond paste, and I usually don't, just use the almond extract instead. ;-)

You don't have to pat the blueberries completely dry - I just turn mine out on a cookie sheet lined with a couple of paper towels for a short time, pat dry with paper towels on the top and then put them into the batter.

The original recipe called for a 35-minute baking time. I knew from baking other pound cakes that this was completely incorrect. When I tried the skewer test after 35 minutes,

it came out dripping with batter. As you approach the 45 minute mark, you might want to loosely place a piece of foil over the top of the pan to keep the top (bottom) of the cake from burning. Mine almost burned, but not quite. Note that you might have to increase the baking time a few minutes if you use the foil, but always use the skewer test in a couple of places. I usually have to bake mine 60 minutes.

I have a non-stick Bundt pan, so I don't grease it, but I do spray it with Pam with Flour, Baker's Joy, or similar non-stick spray with flour and the cakes have always released easily.

If you glaze the cake before it is completely cool, you will probably get a lot of "run-off." Just take a spoon and re-spread the glaze over the top of the cake and then put it UNCOVERED into the fridge. And I suggest keeping leftovers in the fridge or the moisture from the blueberries will cause the cake to sog out.

The glaze recipe makes PLENTY, so I would suggest cutting it in half and then if you think you need more, then make another half batch.

Revision 20200514