

BLUEBERRY POUND CAKE WITH LEMON GLAZE

(note: this is not the same as my Blueberry Bundt Coffee Cake. Similar, but not the same)

<http://www.cupofsugarpinchofsalt.com/2011/03/23/blueberry-bundt-coffee-cake/>

INGREDIENTS

2 cups sugar
1/3 cup unsalted butter, softened
4 ounces cream cheese, softened
3 large whole eggs
1 large egg, white only
2 teaspoons vanilla
1 tablespoon lemon zest
3 cups flour
2 cups fresh blueberries
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
8 ounces lemon flavored yogurt
1 cup sifted powdered sugar
8 teaspoons lemon juice

DIRECTIONS

Preheat the oven to 350F. Prep 2 8x4 inch loaf pans by buttering and flouring the pans thoroughly or spraying them with ample cooking spray.

Beat the granulated sugar, butter, and the cream cheese on medium speed until it is light and fluffy. Into a small bowl, crack the 3 whole eggs and also add to that one separated egg white. Once the butter mixture is thoroughly creamed, add the eggs slowly and allow each added egg to incorporate completely before adding the next one. Add the vanilla and the lemon zest.

In another small bowl, combine the flour, baking powder, baking soda and salt.

Alternately, add the yogurt and the flour mixture to the batter, first a little yogurt, then flour, then yogurt then flour. It is important to end with the flour. Fold in the blueberries.

Pour the batter into the loaf pans. Tap them on the counter once to remove air pockets. Bake for 1 hour and 15 minutes or until a tooth pick inserted into the middle of the cake comes out clean (or crumbly, but not wet).

Allow the cakes to cool for ten minutes and then turn the cake out onto a serving plate. If the cake is stubborn, carefully run a sharp knife around the edges and try again. Allow to cool 20 minutes longer.

Mix together the confectioners sugar and the lemon juice until smooth. Drizzle it over the cake.