

Blueberry Breakfast Cake From My Carolina Home

1/2 cup butter
1/2 cup shortening
1 cup sugar
3 large eggs
1 teaspoon vanilla
Zest of one lemon
1-1/2 cups blueberries
2 cups flour, divided
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/3 cup milk



Preheat oven to 350 degrees. Spray a bundt pan or tube pan with cooking spray, or use butter/flour to coat inside the pan. Cream butter and shortening with mixer on medium speed until well combined. Add sugar and continue until light and fluffy. Add eggs one at a time incorporating each one well. Add vanilla and lemon zest and stir in.

Place blueberries in a bowl, stir in 1/4 cup of the flour to dust the berries. In a separate bowl, combine remaining flour, baking powder, baking soda and salt. Add the dry ingredients in batches alternating with milk ending with dry ingredients.

Remove bowl from mixer and stir in blueberries by hand, gently folding them into the batter. Transfer to prepared bundt pan or a tube pan. Bake for about one hour, until lightly browned and top springs back when lightly touched.

Enjoy!!

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