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Blueberry Sour Cream Cake



Ingredients:

- 2 cups Granulated Sugar
- 2 sticks (1 cup) Unsalted Butter, softened
- 2 Eggs, beaten lightly
- 1 cup Sour Cream
- 2 cups All-Purpose Flour
- 1 T. Vanilla Extract
- 1 T. Baking Powder
- 1/4 t. Salt
- 1 - 13 oz. Jar Stonewall Kitchen Wild Maine Blueberry Jam, stirred well

Directions:

1. Preheat oven to 350 degrees F.
2. Butter a 10" bundt pan and lightly dust the inside with flour.
3. In a mixer, or by hand, cream sugar and butter until light and fluffy.
4. Add eggs, blending well, and then add sour cream. Mix until combined.
5. Gradually fold in flour, vanilla, baking powder and salt into creamed mixture until just blended.
6. Reserve 1/2 cup of batter and mix with 3/4 of the jar of blueberry jam.
7. Pour 3/4 remaining batter into the prepared pan, smoothing to the edges and creating a slight "trough" with a spatula.
8. Gently spoon the blueberry mix into the batter "trough," being careful not to touch the side of the pan.
9. Spread the remaining batter over the jam and smooth the top.
10. Set pan on middle rack in the oven and bake for about 60 minutes, or until the sides of the cake pull away from the pan and a cake tester (or toothpick) inserted in the center comes out clean.
11. Cool on a wire rack for at least 30 minutes. Turn onto a plate, sprinkle with confectioners sugar, drizzle with remaining jam and enjoy!