



Blueberry Lemon Olive Oil Sour Cream Bundt Cakes

For the Cake:

- 2 ½ cups unbleached all purpose flour
- 1 cup granulated sugar
- 1 tsp. salt
- 1 tsp. baking soda
- 1 ½ tsp. baking powder
- ½ cup sour cream
- 2 large eggs
- ½ cup + 1 Tbsp. Lemon Fused Olive Oil
- 1 tsp. vanilla extract
- 1 tsp. finely grated lemon zest
- 2 cups washed and dried blueberries (½ cup reserved)

For the Simple Syrup Lemon Glazed Blueberries:

- ½ cup granulated sugar
- 2 tbsp. fresh lemon juice or the juice of 1 large lemon

Preheat oven to 350 degrees F. Grease an 8 cup Bundt pan or 8- 1 cup mini-Bundt pans with Lemon Fused Olive Oil.

In a large bowl, beat the sugar and eggs together until light yellow and thickened. Add the Lemon Fused Olive Oil, lemon zest, vanilla, and sour cream.

In another bowl, whisk together the dry ingredients. Add to the wet ingredients and whisk until no dry spots of flour remain. Fold in the blueberries, reserving ½ cup for decoration.

For the glaze, mix together the lemon juice and sugar in a microwave proof bowl. Heat for 1 minute on high. Whisk, and allow the glaze to sit until all the sugar is dissolved and the glaze has become transparent.

Bake the full size Bundt pan for 45-50 minutes, and the mini-Bundt pans for 25-30 minutes or until a tester inserted in the center comes out clean. Allow to cool for at least 20 minutes before inverting.

Allow the cake to cool fully. Add the blueberries to the cooled clear syrup and toss to coat. Decorate the top/center of the Bundt with the blueberries, allowing the glaze to run down the sides and soak into the cake. Serve immediately.

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