

Blueberry Pound Cake

Ingredients

8 oz cream cheese

1 ½ C Butter

3 C Granulated Sugar

6 eggs

3 C all-purpose four
1 tsp Vanilla Extract
1 tsp Lemon Extract (or lemon juice)
1 C Frozen Blueberries

Instructions

- Cream together the cream cheese, butter, and sugar.
- 2. Add the eggs, one at a time, beating well after each one.
- 3. Add the four, one cup at a time beating well after each one
- 4. All vanilla and lemon extracts and beat well
- 5. Fold in blueberries.
- 6. Pour batter into prepared Bundt pan.
- 7. Bake at 350 for 30 minutes and then turn oven down to 325 and bake for 55 minutes longer
- 8. Test the cake, and back a little longer if needed.