

Blueberry Lemon Pound Cake

Ingredients

1/2 c Vegetable Oil
2 Eggs
2 t Vanilla Extract
1 c Sugar
1 c Greek Yogurt
4 1/2 T Lemon Juice
2 c Flour (plus 1 tablespoon)
2 t Baking Powder
1/2 t Salt
1 1/4 c Blueberries
1/2 c Powdered Sugar
1 T Milk

Instructions

1. Lightly spray a 9x5 loaf pan with cooking spray. Preheat oven to 350 degrees.
2. In a small bowl whisk 2 cups flour, baking powder, and salt.
3. In a large bowl whisk together the oil, eggs, vanilla, sugar, yogurt, and 4 tablespoons lemon juice. Add the dry ingredients to the wet and mix until combined.
4. In a small bowl toss the blueberries with 1 tablespoon flour, and fold them into the batter. Transfer the batter into the pan.
5. Bake in preheated oven for 50-60 minutes, or until risen and done in the center, check with a toothpick there should be a few moist crumbs. Take the loaf out and let it sit for 15 minutes. Take it out of the pan to cool completely on wire

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rack.

6. In a small bowl mix powdered sugar, milk and 1/2 tablespoon of lemon juice. Make sure it is pourable and glaze the top of the loaf. Serve immediately.