Blueberry Lemon Bundt Cake

5/8 cup of butter, soft or melted

2 cups sugar

4 eggs, room temperature

1 tsp vanilla

2 ¼ cup flour

2 ¼ tsp baking powder

½ tsp salt

1 ¼ cup whole milk. I used 1% and they turned out fine.

½ cup vanilla yogurt

2 tbs lemon juice

2 tbs lemon zest

¾ cup frozen blueberries

Glaze

2 cups icing sugar

2 – 5 tbs lemon juice. Depending how runny or thick you want it.

What you do is:

Preheat the oven to 350.

Combine butter and sugar. Preferably in a stand-up mixer, but a bowl is fine.

Add eggs and vanilla

In a separate bowl:

Whisk flour, baking powder and salt.

In another bowl or something that pours I found worked best:

Combine milk, yogurt, lemon juice and lemon zest

Add 1/3 of milk mixture to butter and sugar mixture

Add ½ of dry (flour) mixture to butter mixture

Add rest of milk, add rest of dry

Toss frozen blueberries with flour and add to batter

Full size bundt pan: 50 – 60 mins

Mini bundts: 20 – 25 mins

Glaze

Start with 2 tbs lemon juice and keep adding a tbs at a time until you get the consistency you want