Blueberry-Lemon Bundt Cake
Serves: 12

Ingredients

- 325 g all-purpose flour, plus 1 tsp for blueberries and zest
- 2 tsp baking powder
- ½ tsp salt
- 225 g butter, room temperature
- 200 g packed light-brown sugar
- 200 g granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- 240 g sour cream
- 190 g blueberries
- 2 T grated lemon zest
- Nonstick cooking spray, for pan
- Powdered sugar, for dusting (optional)

1. Preheat oven to **180°C**.
2. In a bowl, whisk **flour** with **baking powder** and **salt**; set aside.
3. In a mixing bowl, cream **butter** and **sugars** on high speed until light and fluffy.
4. Add **eggs**, one at a time, beating until incorporated.
5. Beat in **vanilla**.
6. Reduce speed to low; add **flour mixture** in three additions, alternating with two additions of **sour cream**.
7. In a bowl, toss **blueberries** and **zest** with remaining tsp **flour**; gently fold into batter. Coat a 12-cup nonstick Bundt pan with cooking spray. Spread batter in prepared pan.
8. Bake cake on bottom rack of oven until a toothpick inserted into center of cake comes out clean, **60 to 70 minutes**.
9. **Cool in pan 20 minutes**. Invert onto a rack; cool completely, top side up.
10. Dust with **powdered sugar** before serving, if desired.