

Soft and Moist Blueberry Pound Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" x 5" loaf cake

Total time: 1.5 hours

Active time: 20 minutes to make the cake batter

Baking time: 60-70 minutes

Equipment: 9" x 5" loaf cake pan, stand-mixer or electric hand mixer, parchment paper for lining the pan.

My Prep:

Ingredients:

Cake:

- All-purpose flour, preferably unbleached - 1 $\frac{1}{2}$ cup, 200g
- Fine sea salt - $\frac{1}{4}$ Tsp
- Baking powder - $\frac{1}{8}$ Tsp
- Butter, preferably European style for more fat content, softened- 14 TBSP, 200g, plus about 2 TBSP for greasing the pan
- Cream cheese, softened - 4oz ($\frac{1}{2}$ brick), 112g
- Vegetable oil - 1 TBSP, 12g
- Vanilla extract - 1 TBSP
- Natural granulated sugar - 1 $\frac{1}{3}$ cup, 269g

Steps:

Making the cake:

Preheat oven to 325°. Grease a 9" x 5" loaf cake pan with butter or line with parchment paper.

Over a large bowl sift together the 1 $\frac{1}{2}$ cup/200g of flour, the $\frac{1}{4}$ teaspoon of salt and the $\frac{1}{8}$ teaspoon of baking powder.

In the bowl of a stand mixer with the paddle attachment or with an electric mixer with the beaters, beat the 14 tablespoons/200g of butter in high speed (#6 in the Kitchen Aid) for 2 minutes to make it fluffy. Add the 4 ounces/112g of cream cheese in chunks and beat just to incorporate it with the butter. Add the tablespoon/12g of oil and the tablespoon/12g of vanilla and mix in high

- Large eggs, at room temperature - 3
- Lemon zest - 1 TBSP, about the zest of 1 medium lemons
- Blueberries, fresh or frozen - 2 cups, 264g

Crumble topping:

- Butter, cold - 1 TBSP
- Flour - $\frac{1}{2}$ cup, 60g
- Natural granulated sugar - $\frac{1}{4}$ cup, 50g

Vanilla glaze:

- Confectioner's sugar, sifted - $\frac{1}{2}$ cups, 67g
- Freshly squeezed lemon juice - about 1 to 2 Tsp
- Drizzle of any kind of milk

My recipe highlights:

Extra notes:

speed for 2 minutes. With the mixer running, add the $1\frac{1}{3}$ cup/269g of sugar slowly until incorporated.

Stop mixer and scrap down the sides and through the bottom and sides of the bowl to make sure there's no sugar stuck. Bring speed to high again and beat for 3 minutes. Please take note that if you are using a hand electric mixer, you should add one to two minutes at each step. Add eggs, one at a time, and beat until they are fully incorporated. Stop mixer and scrape down once more. Beat for 30 seconds to make sure everything is well incorporated.

Bring speed to the lowest (#1 in the KA) and add the flour mixture until most of has been incorporated, leaving about $\frac{1}{4}$ cup on the bowl. Spread about $\frac{1}{3}$ of the batter in the loaf pan. Add the tablespoon of lemon zest, the 2 cups/269g of blueberries and the remaining flour. Finish mixing by hand with a folding motion using a rubber spatula or wooden spoon.

Transfer remaining batter to prepared pan, making sure there are no gaps between the batter and the walls. Sprinkle the crumble topping on top and add extra blueberries to decorate.

Bake for 55 to 65 minutes, until top is deep golden brown and a toothpick comes out clean when you insert it through the very center of the cake, which would be opened. Do not open oven door before 55 minutes of baking. If cake's done, turn off oven and open oven door. Wait about a minute or two before taking it out completely.

In the meantime, make the vanilla glaze (recipe below). Wait until the is completely cooled down before pouring the glaze, otherwise it will melt.

Cut and serve! It will be good for a few days in a dry cool area or for a week in the fridge, just gently reheat or let it come down to room temperature.

Making the vanilla glaze:

Mix the $\frac{1}{2}$ cup/67g of sugar with the one or two tablespoons of lemon juice and the drizzle of milk until thick but still runny. Add more sugar if you want it thicker or add more liquid to make it runnier. Drizzle lightly on top.

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