

Berry Delicious Pound Cake

*Developed to highlight the 2018 Virginia Egg Council sponsored **Berry Delicious Egg Recipe Contest**, we took one of our best pound cake recipes (Penny Logan, from the Chesterfield County Fair actually won first prize in our state's **Best Pound Cake in Virginia Contest** about a decade ago with the original recipe) and added different flavors, berries, and a flavored glaze to make this berry delicious cake even more wonderful, if that's possible. Do try it!*



3 cups sugar
2 sticks butter, softened
½ cup cooking oil (vegetable, canola)
½ tsp. salt
½ tsp. baking powder
1 cup buttermilk (real or faux*)
2 tsp. berry flavoring (blueberry, strawberry)
1 tsp. lemon extract
6 eggs, beaten and at room temperature
3 cups all-purpose flour
2 cups berries with 2 T. flour

Preheat oven to 325°. Grease and flour (or use baker's spray) an angel food cake or fluted Bundt pan (Bundt pans are smaller so, plan to use extra batter for 6 cupcakes or a small loaf cake).

Beat sugar, butter, cooking oil, salt and baking powder until fluffy (it will look very light yellow).

*To make faux buttermilk, pour 1 tablespoon lemon juice or white vinegar into a measuring cup and add enough milk to come to one cup. Let sit several minutes. Add real or faux buttermilk, flavorings and beaten eggs to sugar mixture and beat on medium speed for about 3 minutes.

Fold in the flour on low speed until well combined.

Toss washed, dried berries with flour and fold into batter. Pour into pan(s) making sure there's enough room (at least one inch) for the cake to rise.

Bake large cake for about 1 hour and 15 min., and smaller loaf pan or cupcakes for less time. A tester needs to just come out clean. Keep an eye on the cake and lay a piece of foil on top for the last part of baking so it doesn't get too dark.

Let cool completely. Remove from pans. Dust with powdered sugar, enjoy plain, or with the following glaze:

Glaze – combine 1 cup powdered sugar with lemon or berry extract – start with 1 tablespoon, mixing until it's a pourable consistency. Pour on top of cake. Garnish with thinly sliced lemon rinds, berries, etc.

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