Lemon Blueberry Pound Cake (slightly adapted from Grandbaby Cakes)

Ingredients:
3 cups all-purpose flour + 1/4 cup (set aside)
1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
3 cups sugar
2 sticks softened (1 cup) unsalted butter
6 large eggs, room temperature
1 tsp vanilla extract
1 tsp lemon extract
Zest of 2 lemons
8oz sour cream
1/4 cup fresh lemon juice
1 pint fresh blueberries (rinsed)

Fresh Lemon Simple Syrup:
1/4 cup sugar
1/4 water
Zest of 1 lemon
Juice of 1 lemon

Lemon Glaze:
2 cups powder sugar
2TBS whole milk
Juice of 1 lemon
1/2tsp lemon extract

Recipe
- Pre-heat oven to 325. Spray your favorite large bundt cake pan with non-stick baking spray, generously. Set aside.
- In a large bowl measure 3 cups flour, baking powder, baking soda, and salt. Sift together.
- Mix butter and sugar until fluffy. Add lemon zest, lemon extract, vanilla extract, and lemon juice to the creamed butter and sugar. Mix just until it comes together.
- Add eggs to your mixture one at a time until there is no visible trace of the egg. Be sure to scrape the sides and bottom of the mixing bowl to make sure everything is incorporated.
- Alternating, add flour and sour cream. Starting and ending with the flour mixture until just mixed. Do not over mix.
- Toss fresh blueberries in the remaining 1/4 cup of flour. gently fold berries into the cake batter.
- Pour batter into prepared bundt pan. Bake for 1hr 15 - 1hr 25 mins or until toothpick comes out free of cake batter.
- Let cool for 15-20mins. Remove cake from pan.

While the cake is baking this is a good time to make your lemon simple syrup
- In a small sauce pan add all the ingredients and let them come to a boil until sugar dissolves. About 3 minutes. Remove from heat, allow to cool.
- Brush lemon simple syrup onto warm cake

Lemon Glaze
- Add powder sugar, milk, and lemon extract to a bowl
- Mix in lemon juice until the glaze resembles the texture of honey
- Pour over cooled cake

Enjoy!