

Blueberry Lime Pound Cake

<http://userealbutter.com/2009/08/26/blueberry-lime-poundcake-recipe/>

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cake

8 oz. unsalted butter, softened (more for buttering the pan)
10.5 oz. (2 1/3 cups) all-purpose flour (more for the pan)
1 1/2 tsp baking powder (1/2 tsp @8500 feet)
1/4 tsp + 1/8 tsp table salt
1 3/4 cups granulated sugar
2 tsps lime zest, finely grated
6 oz. cream cheese, softened
4 large eggs, room temperature
1 large egg yolk, room temperature
13 oz. (2 1/2 cups) blueberries, room temperature, washed and drained on towels

glaze

4 oz. (1 cup) confectioners' sugar
2 tbsps lime juice, fresh (more as needed)

Cake: Place rack in center of oven and preheat to 350°F. Butter and flour a 12-cup Bundt pan. Sift the flour, baking powder, and salt together into a medium bowl. Pulse the sugar and lime zest together in a food processor about 20 times until well blended. Beat the butter and cream cheese together on medium speed for about a minute until it is smooth. Add the lime sugar and beat on medium speed until light and fluffy (1-2 minutes). While the mixer is running, add the eggs one at a time making sure to mix well after each addition and scraping down the bowl. Beat in the lone egg yolk and mix everything together on low speed. Slowly add the flour mixture. Scrape the bowl down and beat on medium speed for 20 seconds and then gently fold in the blueberries. Pour batter into bundt pan and smooth the top. Tap the pan on the counter to remove air pockets and bake for 50-55 minutes or until it passes the clean toothpick test. Let cool on a rack for 10 minutes and invert the cake. Let cool completely.

Glaze: Whisk the powdered sugar and lime juice together until smooth. It should be just thin enough to pour. If too thin, add more sugar, if too thick, add more juice. Pour over the cooled cake and let the glaze set before serving.