

BLUEBERRY CREAM CHEESE BUNDT CAKE

This is another one of my late mother Oma's recipes. It is very easy to make, and it is impressive when you serve it either for breakfast, dessert, or afternoon tea. I have a cousin in Massachusetts who makes it for every holiday breakfast, and she always sends me a photograph of the cake in front of either the Easter eggs or the Christmas tree! I love family traditions like that, don't you? ~ Nancy

Ingredients

One 18.25 oz. regular
yellow cake mix

4 large eggs

½ cup milk

¼ cup vegetable oil

½ cup sugar

1 teaspoon almond extract

One 8 oz. package cream cheese,
softened and cut into 1" pieces

2 cups fresh Maine blueberries,
rinsed and drained

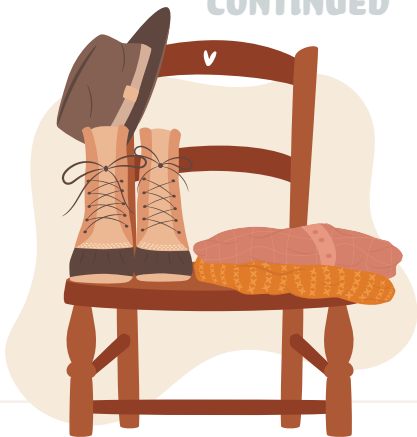
1 tablespoon flour

Sprinkling of confectioner's
sugar for garnish



BLUEBERRY CREAM CHEESE BUNDT CAKE

CONTINUED



Directions

Preheat the oven to 350° F. In a large bowl, combine the cake mix with eggs, milk, oil, sugar and almond extract. Beat on low speed until just blended. Add cream cheese and beat on medium speed for 2 minutes, scraping sides once or twice. In a small bowl, combine blueberries with the flour and shake to coat. This helps to keep them from sinking to the bottom of the cake. Gently fold the berries into the batter and pour into a greased and floured Bundt pan. Bake for 50 to 55 minutes. Place pan on a wire rack to let it cool for 10 minutes. Invert on to a serving platter. Sprinkle with powdered sugar.