

Mini lemon-blueberry Bundt cakes

ACTIVE 35 MIN ♦ TOTAL 3 HR 15 MIN (INCLUDES COOLING) ♦ SERVES 16

- 1 cup (2 sticks) unsalted butter, at room temperature, plus more for the pan
- 2½ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp kosher salt
- 2 cups granulated sugar
- 3 large eggs
- 1 cup sour cream
- 1 Tbsp grated lemon zest (from 1 lemon)
- 1 6-oz pkg blueberries (1½ cups)
- 1 cup confectioners' sugar
- 1 to 2 Tbsp fresh lemon juice

- ① Heat oven to 350°F. Butter and flour one 12-cup or four 3-cup Bundt pans, tapping out any excess. In a medium bowl, whisk together the flour, baking soda and salt.
- ② Using an electric mixer, beat the butter and granulated sugar at medium speed until light and fluffy, about 3 minutes. Reduce the mixer speed to low; add the eggs one at a time. Add the flour mixture to combine, then add the sour cream and lemon zest, mixing until just incorporated. Increase the mixer speed to high and beat for 2 minutes more. Fold in the blueberries.
- ③ Transfer the mixture to the prepared pan and bake until a wooden pick inserted into the center comes out clean, 65 to 75 minutes for the 12-cup Bundt pan (50 to 55 for the minis). Let the cake cool in the pan for 15 minutes, then invert onto a wire rack to cool completely.
- ④ Meanwhile, in a medium bowl, whisk together the confectioners' sugar and 1 Tbsp lemon juice (add additional juice if necessary). Drizzle over the cooled cake just before serving.

PER SERVING 349 CAL, 15 G FAT (7.5 G SAT FAT), 73 MG CHOL, 120 MG SOD, 3 G PRO, 49 G CAR, 0 G FIBER

Makes four minis or
one full-size cake!



COST PER
SERVING
49¢