

Blueberry Pound Cake

1 cup butter, softened

2 cups sugar

4 eggs

1 teaspoon vanilla

1 teaspoon baking powder

½ teaspoon salt

3 cups flour (2 cups in batter, 1 cup to dredge blueberries)

2 cups blueberries

Cream butter and sugar until light and fluffy. Add eggs, one at a time. Add vanilla. Mix in baking powder, salt and 2 cups of flour. Fold in blueberries that have been dredged in 1 cup flour. Pour into 10-inch tube pan which has been buttered and sprinkled with sugar.

Bake at 325 degrees for 1 hour and 15 minutes.

Note: It is recommended to use real butter instead of margarine for great results.