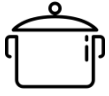


# BRICK OVEN LEMON BLUEBERRY BUNDT CAKE



COOK TIME  
45-50 minutes

TEMPERATURE  
350°



SERVINGS  
1 Bundt cake

## Ingredients

4 eggs  
1 C melted butter  
1 ½ C sugar  
1/2 C water  
1 T lemon zest (2 small lemons)  
2 2/3 C flour  
2 tsp. baking powder  
1 tsp salt  
1 C blueberries

## Steps

In a large bowl, combine eggs, butter, sugar, water and lemon zest. Whisk ingredients until combined then set bowl aside. In another bowl combine flour, baking powder and salt. Slowly add bowl of dry ingredients into the bowl of wet ingredients and stir gently to combine all ingredients. Next add blueberries and using a rubber spatula fold them into the batter. Warm the Bundt pan and spray thoroughly with cooking spray. Pour batter evenly into Bundt pan. Bake in a 350° brick oven for 45-50 minutes. Cake is done when the top is golden brown, and toothpick comes out clean. Let Bundt cake cool before turning it over and releasing cake from pan. Dust with powdered sugar. Its ready now to cut into wedges and eat!

## Notes

- Check on cake during cooking process and rotate pan as needed to achieve an even golden-brown top.
- Other favorite fruits can be substituted in place of blueberries such as raspberries or the strawberries.
- Adding the lemon and blueberries into this cake makes it the perfect taste for a summer time treat!