

# Blueberry Sour Cream Coffee Cake



**Yield:** Makes one 10-inch Bundt cake.

## Ingredients:

- 2 cups all-purpose flour, plus additional for the pan
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 pound (2 sticks) unsalted butter, at room temperature, plus additional for the pan
- 1-1/2 cups granulated sugar
- 2 large eggs, at room temperature
- 1 cup sour cream
- 1 teaspoon vanilla extract
- 3/4 cup plus 1 tablespoon Woodstock Hill Preserves Blueberry Jam
- 1 tablespoon confectioners' sugar

## Instructions:

- Preheat the oven to 350°F. Butter and flour a 10-inch Bundt pan.
- Sift together the flour, baking powder, and salt in a medium bowl. Set aside.
- Using an electric mixer on high, beat the butter in a large mixing bowl until soft and creamy. Add the sugar and beat until fluffy.
- Beat in the eggs, one at a time, making sure the first egg is well incorporated before adding the second.
- Add the sour cream and vanilla and beat until the mixture is smooth.
- Turn the mixer to low, add the flour mixture, and beat just until incorporated.
- Transfer 1/2 cup of the batter to a small mixing bowl and set aside. Pour the remaining batter into the prepared pan and smooth the top.
- Make a 1-inch trough in the center of the batter all the way around the pan. Add 3/4 cup of the blueberry jam into the reserved batter and beat with the electric mixer until thoroughly combined. Spoon the blueberry batter evenly into the trough.
- Bake for 1 hour, or until the cake begins to pull away from the edges of the pan and a skewer inserted in the center of the cake comes out clean.
- Cool the cake in the pan for 15 minutes, then invert the cake onto a wire rack. Cool the cake completely on the rack.
- Melt the remaining 1 tablespoon blueberry jam in a small pan over low heat. (Alternatively, melt the jam in a small bowl in the microwave on medium for 15 seconds.) Stir the rum (if using) into the melted jam. Sift the confectioners, sugar over the cake and drizzle with the melted jam. Serve immediately or store the cake in an airtight container at room temperature for up to 3 days. The cake can also be frozen for up to 1 month. Defrost at room temperature before serving.

