

Easy Blueberry Pound Cake with Cream Cheese and Citrus Drizzle

Homemade Blueberry Cream Cheese Pound Cake



OVEN
325°F

TIME
65 min

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INGREDIENTS

For the Cake:

- 1 1/2 cups unsalted butter, softened
- 1 (8 oz) block cream cheese, softened
- 3 cups granulated sugar
- 6 large eggs
- 2 tsp vanilla extract
- 3 cups all-purpose flour
- 1/2 tsp salt
- 2 cups fresh or frozen blueberries (do not thaw if frozen)
- 1 tbsp all-purpose flour (for coating blueberries)

Optional Lemon Glaze:

- 1 cup powdered sugar
- 2-3 tbsp lemon juice
- 1/2 tsp vanilla extract

DIRECTIONS

- Step 1: Preheat & Prep:** Preheat your oven to 325°F (163°C). Generously grease and flour a 10-inch Bundt pan.
- Step 2: Cream the Butter & Cream Cheese:** In a large mixing bowl, beat the butter and cream cheese together until smooth. Add sugar and beat until light and fluffy-about 4-5 minutes.
- Step 3: Add Eggs & Vanilla:** Beat in the eggs one at a time, ensuring each is fully incorporated before adding the next. Stir in the vanilla extract.
- Step 4: Combine Dry Ingredients:** In a separate bowl, whisk together flour and salt. Gradually add to the wet mixture, mixing just until combined-don't overbeat.
- Step 5: Add Blueberries:** In a small bowl, toss blueberries with 1 tablespoon of flour. Gently fold into the batter with a spatula.
- Step 6: Bake:** Spoon the batter into the prepared Bundt pan and smooth the top. Bake for 80-90 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pan for 15 minutes, then carefully turn out onto a wire rack to cool completely.
- Step 7: Make the Glaze (Optional):** Whisk together powdered sugar, lemon juice, and vanilla until smooth. Drizzle over the cooled cake and let set before slicing.

TIPS FOR SUCCESS

Use room temperature ingredients for smoother batter and better rise.

Don't rush the creaming step -this builds the cake's light structure.

Test early : Start checking the cake at 75 minutes with a toothpick.

Cool before glazing : The glaze will run off if the cake is too warm.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-blueberry-pound-cake-with-cream-cheese-and-citrus-drizzle/>