

Blueberry Almond Bundt Cake

Ingredients

1/2 cup unsalted butter, room temperature
3/4 cup sugar
1 tablespoon vanilla extract
3 eggs, separated
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2/3 cup almond flour
1/2 cup fresh or frozen wild Maine blueberries (if frozen, bake from frozen; do not thaw; avoid large, cultivated)
1/2 cup sliced almonds

Directions

Heat oven to 325°F. Generously butter and flour a small (5-6 cup) bundt pan.

In the work bowl of your stand mixer, cream together the butter, sugar and salt until the mixture is pale and creamy, about 5 minutes. Transfer mixture to a second large mixing bowl (you will need the stand mixer bowl again). Wash the stand mixer bowl.

Separate the yolks and whites. With the whites, put them in the stand mixer bowl and whip until soft peaks form, set aside. Add the egg yolks, one at a time, to the butter and sugar mixture, beating until just combined after each addition. Fold the flour to the butter and sugar mixture in 2 batches, mixing after each addition until well combined. Be careful not to over mix. Fold in the whipped egg whites, carefully not to deflate too much.

Add the almond flour and vanilla extract and gently fold in the blueberries. Spoon into the bundt pan, until it is about 3/4 full. Sprinkle on the almond slices, pressing down a little bit.

Bake for 45-50 minutes, or until a skewer poked into the cake comes out clean. Cover the pan loosely with aluminum foil if the crust browns too quickly. Remove cake from oven and cool on a wire rack for 10 minutes before inverting, removing the pan and letting cool completely.