

Blueberry Yogurt Pound Cake

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Amount	UOM	Ingredient	Substitutions
1	Cup	Butter	
1 1/3	Cup	Sugar	1/2 Cup Sugar + 1/2 Cup Erythritol + 1/2 Tsp Green Stevia
3	Eggs		
3	Cups	Flour	GF Flour Blend
1 1/2	Tsp	Baking Soda	
1/2	Tsp	Salt	
2	Cups	Blueberries	
1	Cup	Plain Yogurt	Greek Yogurt OR Vanilla Yogurt OR Sour Cream
3/4	Cup	Orange Juice	Fresh Orange Juice
1	Tbsp	Orange Rind, coarsely grated	
		Icing Sugar	Powdered Erythritol

1. Prepare Angel Food Cake tin or Bundt Pan with oil spray or line with parchment paper.
2. To prevent a crumbly texture, add 1 1/2 Tsp Xanthan Gum if your GF Flour Blend does not contain Xanthan or Guar Gum or Psyllium Husk.
3. Use the Cake Mixing Method.
4. Fold in Berries.
5. Pour batter into the cake pan.
6. Smooth surface and tap gently.
7. Bake at 350 for 60 to 70 minutes.
8. Cool 15 minutes in the pan.
9. Remove cake from pan and sprinkle with powdered Erythritol.