BLUEBERRY POUND CAKE

WITH BLUEBERRY BROWN BUTTER SAUCE

INGREDIENTS

FOR THE CAKE

325 g + 65 g all-purpose flour
4 g baking powder
2 g kosher salt
350 g granulated white sugar
225 g unsalted butter, at room temperature
6 g pure vanilla extract
4 large eggs
300 g fresh blueberries

FOR THE SAUCE

250 g unsalted butter
400 g blueberries
125 ml water
zest of 1 lemon
1 vanilla bean
150 g granulated sugar
pinch of sea salt
juice of 2 lemons

INSTRUCTIONS

FOR THE CAKE

1. Preheat the oven to 165 C (325 F) Spray a 10-inch bundt pan with nonstick spray.
2. Add 325g of flour with the baking powder and salt. Whisk to combine.
3. In a separate bowl, toss blueberries with the remaining flour.
4. Using an electric stand mixer and paddle attachment, cream the butter, sugar, and vanilla extract on medium speed, until light and fluffy, 3-5 minutes. Scrape down the sides of the bowl as needed. Add eggs one at a time, beating well after each egg and scraping down the sides of the bowl again. Add in flour on low speed until just combined.
5. Remove bowl for mixer and gently mix in blueberries. Pour batter into a bundt pan and level off the top.
6. Bake in the preheated oven for about 60 to 70 minutes until the cake is golden brown and a toothpick comes out clean when inserted. Move the entire bundt pan (without removing the cake) to a wire rack. Cool for 10-15 minutes, then turn the cake out onto a rack to cool completely.

FOR THE SAUCE

1. Brown the butter in a pot at medium-low heat. When the butter begins to look clear and the milk fat separates, slowly start stirring with a spatula as the solids begin to brown. Take off the heat when it is a light golden brown and it smells nutty.
2. Mix in the blueberries and cook over high heat for about 15 minutes, until they begin to burst.
3. Add everything else but the lemon juice and cook for 10-15 minutes, stirring occasionally.
4. Remove the vanilla bean, add the lemon juice, and purée the mixture. Strain to remove the blueberry skins.