

Lemons are a kitchen staple that deliver flavor and balance to both sweet and savory dishes. Incredibly versatile, this fruit has an affinity for berries, cream and honey as well as seafood and garlic. The cake recipe below calls for both lemon juice and lemon zest, a sunny compliment to the blueberries.

Blueberry lemon Bundt Cake



Ingredients:

- 1 cup frozen or fresh blueberries
- ½ cup water
- One box of yellow cake mix (may use sugar free)
- Ingredients the cake mix calls for
- 1 cup plain, non-fat Greek yogurt
- The zest and juice of one lemon

Directions:

1. Preheat oven to temperature according to boxed mix for a Bundt pan. Liberally grease your Bundt pan.
2. Add blueberries and water to a small saucepan to simmer for 5 minutes, or until thawed (if using frozen), then allow to cool.
3. Mix all cake mix ingredients according to directions, folding in the cup of yogurt, and lemon juice and zest.
4. Pour blueberry mixture into your cake batter and gently swirl with spatula, but do not stir.
5. Pour batter into your Bundt pan and bake according to box directions. (Cake may take a little longer to cook because of the additions).
6. Remove after baking and allow to cool before inverting and removing from pan. You can glaze the cake with a simple syrup, honey or simply dust with powdered sugar.