

A Recipe From *tikkido*

Blackberry Pound Cake

<https://tikkido.com/blog/blackberry-pound-cake-recipe>

Blackberry Vanilla Pound Cake Ingredients:

- 3 cups sugar
- 1 cup butter
- 4 eggs
- 1 cup buttermilk
- 3 1/2 cups all purpose flour, divided
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 Tablespoon vanilla extract
- 1/2 cup blackberry puree

Blackberry Glaze Ingredients:

- 1/3 cup blackberry puree
- 1/2 to 1 cup powdered sugar, to taste
- pinch of citric acid or lemon juice (optional)

Instructions:

1. Preheat oven to 325 degrees Fahrenheit.
2. cream the butter and sugar. Beat until the sugar mixture is light and fluffy.
3. Add the eggs, one at a time, beating well after each addition.
4. Add the salt and baking soda and mix well. Add three cups of the flour (reserving 1/2 a cup for later) and the cup of buttermilk to the mixture, alternating between adding the dry ingredients and wet.
5. Remove two cups of the basic pound cake batter and put it in a separate bowl. Add the reserved 1/2 cup of flour and the 1/2 cup of blackberry puree.
6. Place a layer of the plain batter in the bottom of your cake pan (whether using bread loaf pans like I did, or a prepared bundt pan). Then add spoonfuls of the two types of remaining cake batter, alternating and adding in random dollops until all of the batter has been distributed. Use a bamboo skewer to swirl the batter together.
7. Bake at 325 degrees Fahrenheit for 1 hour and 15 minutes. Reduce the heat to 300 and bake for another 10-15 minutes, until a toothpick stuck in the center of the cake comes out clean.
8. Combine about 1/3 of a cup of blackberry puree with about a cup of powdered sugar, to your taste. Add a tiny pinch of citric acid (optional) or lemon juice to boost the bright fruit flavor of the glaze.
9. Brush or pour blackberry glaze over the cooled pound cake.

