



Fresh Orange Blueberry Bundt Cake

Packs an antioxidant punch and rocks with flavor

- Baking Spray, as desired
- 1 Tablespoon caramel topping
- 1 cup fresh blueberries
- 1-3/4 cups all-purpose flour
- 1/2 cup Professor Torbert's orange corn flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1-1/2 teaspoons grated orange zest
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 2 Tablespoons fresh orange juice
- 6 ounces plain yogurt

Fresh Orange Glaze:

3/4 cup confectioners' sugar

1-1/2 Tablespoons orange juice or as needed

To Get Ready: Spray (10 cup) Rose Bundt baking pan with baking spray generously; place upside down on paper towel. Preheat oven to 350 degrees F.

Flavor Fresh Blueberries: In a small bowl, stir caramel topping with fresh blueberries; set aside.

Combine Dry Ingredients: In a small bowl, combine flour, corn flour, salt, baking soda, and cinnamon; set aside.

Prepare Cake Batter: In a mixing bowl, cream butter, sugar, and orange zest; add eggs, one at a time, mixing well. Add vanilla, almond extract, orange juice, and yogurt; scraping down mixing bowl occasionally; beat until fluffy. Gradually, stir in flour mixture until batter forms.

Place in Baking Pan: Spoon 1/2 cake batter into prepared pan evenly. Set aside 1/2 cup reserved blueberry mixture. Place half of the remaining blueberries in a ring over cake batter away from the pan edges. Spoon the remaining cake batter evenly over the blueberries. Place the remaining blueberries over the batter away from the pan edges. With a spoon, lightly swirl the berries into the batter evenly; smooth cake top.

Bake Cake: Bake in 350 degrees F oven for about 45 minutes or until cake tests done. Cool in baking pan for 15 minutes. Loosen cake. Carefully turn cake onto cooling rack. Cool completely.

Prepare Orange Glaze: In a small bowl, stir together confectioners' sugar and orange juice to form a glaze; drizzle it over cooled cake. Arrange reserved berries onto the "petals" or indentions of cake.
Serves: about 10 to 12 slices

Cook's Note: I used Professor Torbert's Orange Corn Flour, a Nordic Ware Rose Bundt baking pan, and Bakers' Joy baking spray.

You most likely could also use a regular Bundt pan, but it wouldn't have the indentations to place those caramel-flavored blueberries.

About the Recipe: Close your eyes and imagine the most delicious fresh blueberry cake you could possibly have. Here it is! The secret to the rich golden color is the nutritious orange corn flour that helps create a cloud light texture and rich brown crust. The fresh berries swirl through the citrus flavored cake. Drizzles of a fragrant orange glaze cascade over the cake, which is dotted with caramel infused blueberries. The bonus is It's filled with antioxidants and golden carotenoids.