

## Fresh NC Blueberry Coffee Cake

2 cups fresh NC blueberries

2/3 cup sugar

3 teaspoons cornstarch

3/4 cup butter, softened

1 1/2 cup sugar

3 eggs

3 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

12 ounces sour cream

1 teaspoon almond extract

3/4 cup finely chopped pecans

### Powdered Sugar Glaze

1 1/2 cup sifted powdered sugar

1 teaspoon warm water

3/4 teaspoon almond extract

Combine berries, 2/3 cup sugar and cornstarch in a small saucepan. Cook over low heat until sauce is thickened, stirring constantly. About 5-6 minutes. Set sauce aside. Cream butter. Gradually add 1 1/2 cups sugar, beating until well blended. Add the eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda and salt. Add to creamed mixture alternately with sour cream. Stir in almond extract. Spoon 1/2 of the batter into a 10 or 12 inch tube pan.

Spoon 1/2 of the berry sauce and 1/2 the chopped pecans, swirling partially through the batter with a knife. Repeat with remaining batter, berry sauce and sprinkle with remaining pecans. Bake at 325F for 1 1/4 - 1 1/2 hours or until done. Let stand for 10 minutes before removing from pan. Place on serving plate. Combine powdered sugar glaze ingredients. Drizzle over slightly warm cake.

## Blueberry Upside Down Cake

1/4 cup butter

1/4 teaspoon salt

3/4 cup brown sugar

2 teaspoons lemon juice

2 cups fresh NC blueberries

1/2 cup buttermilk

2 tablespoons sugar

1 1/3 cups flour

1 teaspoon lemon extract

1 egg, unbeaten

2 teaspoons baking powder

3/4 cup sugar

1/4 teaspoon baking soda

Cream 3/4 cup brown sugar, 1/4 cup butter and 1 teaspoon lemon juice. Spread into a greased wax paper lined 8x8x2-inch pan. Coarsely chop blueberries and mix with 2 tablespoons sugar, spread over mixture in pan. Sprinkle with 1 teaspoon lemon juice and set aside. Sift together dry ingredients. In another bowl, cream 1/4 cup butter 3/4 cup sugar, buttermilk, lemon extract and egg until well blended. Mix creamed mixture into dry ingredients for 2 minutes on medium speed. Pour over blueberries. Bake at 350F 30-35 minutes. When done, loosen cake from sides, invert and gently peel off wax paper.