

Wild Mountain Blueberry Pound Cake

Ingredients- Pound Cake

2 cups all purpose flour
1 tsp baking powder
½ tsp cinnamon
½ tsp salt
1 cup butter
1 cup dark brown sugar
4 large eggs
½ cup Wild Mountain Blueberry Coffee, brewed
1 cup blueberries



Directions- Pound Cake

Preheat oven to 350 F. In a medium bowl, combine flour, baking powder, cinnamon, and salt. Whisk together until fully combined and aerated.

In a large mixing bowl, cream together butter and brown sugar until light and fluffy. Add eggs, one at a time, mixing after each addition until fully incorporated.

Add flour and coffee in turn with mixer on low, mixing until flour and coffee are both completely mixed in, but do not over mix.

Mix in the blueberries by hand. You do not want them to burst, so mix gently

Spray a 9" by 5" bread loaf pan with cooking spray for baking, or grease with butter and sprinkle with a little flour. Pour batter into pan and bake for 55-60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Remove from oven and allow to cool for 10-20 minutes. Using a butter knife, work around the edge of the pan to loosen the cake. Remove to a cooling rack and allow to cool completely, about an hour.

Drizzle with white chocolate blueberry coffee sauce and more fresh blueberries

Ingredients- White Chocolate Blueberry Drizzle Sauce

1 cup white chocolate chips
1 TBSP light corn syrup
¼ cup Wild Mountain Blueberry Coffee, brewed
2 TBSP half & half
Powdered sugar as needed to thicken

Directions- White Chocolate Blueberry Drizzle Sauce

In a medium bowl, place the chocolate chips and corn syrup. Set aside.

In a small sauce pan, heat the coffee and half & half slowly, until just boiling. Pour over the chocolate and corn syrup and stir continually until the chocolate is completely melted. The sauce should be fairly thick, of a "drizzle" consistency. The consistency can vary by brand / type of white chocolate chips used.