

# SWIRLED BLUEBERRY LEMON THYME CAKE

## INGREDIENTS

1 stick butter, room temperature  
½ c + 1 tbsp sugar  
1 tbsp lemon zest  
½ c sour cream  
2 tsp vanilla extract  
3 large eggs, room temperature  
1½ c flour  
1½ tsp baking powder  
½ tsp kosher salt  
1½ c fresh blueberries  
2 tbsp blueberry jam

## LEMON GLAZE

⅔ c powdered sugar  
3 tbsp lemon juice  
1–2 tsp fresh thyme leaves

## PREHEAT

Preheat oven to 375°.

## DIRECTIONS

Grease 9x5" loaf pan.

In large mixing bowl, beat together butter, ½ cup sugar, and lemon zest until combined.

Add sour cream and vanilla, beating until smooth.

Add eggs, one at a time, until combined.

Add flour, baking powder, and salt. Fold in 1¼ cups blueberries.

Spoon half the batter into prepared pan.

Swirl in 1 tbsp blueberry jam, leaving a few streaks of jam throughout batter. Add remaining batter and then swirl remaining 1 tbsp jam.

Sprinkle remaining ¼ cup blueberries and 1 tbsp sugar.

Bake for 55-60 minutes, or until center is just set.

Cool before glaze.

## LEMON GLAZE

In small bowl, whisk together powdered sugar, and lemon juice until smooth and drizzly.

If needed, thin the glaze by adding water, 1 tbsp at a time, until drizzly.

Drizzle glaze over cake.