



festival presented by Brookshire Brothers

BLUEBERRY BURBON POUNDCAKE

By Chef Tracy Nicklas at Merci's World Cuisine

Ingredients

1 pound (4 sticks) unsalted butter, softened
2 cups sugar
¾ Blackburns Pecan Syrup
8 large eggs
3 cups all-purpose sifted flour
2 teaspoons vanilla
4 tablespoons bourbon
1 cup fresh Nacogdoches blueberries

Instructions

Cream together butter, sugar, and maple syrup until fluffy.

Add eggs and beat well.

Mix in vanilla, flour, and bourbon.

Fold in blueberries.

Pour batter into a greased and floured tube pan.

Bake at 325 degrees for 1 ½ hours or until a toothpick comes out clean.

Cool in the pan for 10 minutes.