

Blueberry Poppyseed Brunch Cake

Ingredients:

- 1/2 cup butter or margarine, softened
- 2 tsp. grated lemon peel
- 1 1/2 cups all-purpose or unbleached flour
- 1/2 tsp. baking soda
- 1/2 cup sour cream
- 2/3 cup sugar
- 1 egg
- 2 tbs poppy seed
- 1/4 tsp. Salt

Filling:

- 2 cups fresh or frozen blueberries,
thawed, drained on paper towels
- 1/3 cup sugar
- 2 teaspoons flour
- 1/4 teaspoon nutmeg

Glaze:

- 1/3 cup powdered sugar
- 1 to 2 teaspoons milk

Cake: Heat oven to 350 degrees. Grease and flour bottom and sides of a 9-or-10 inch spring-form pan. In large bowl, beat 2/3 cup sugar and butter until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed. Lightly spoon flour into measuring cup; level off. In medium bowl, combine 1 1/2 cups flour, poppy seed, baking soda and salt; add to butter mixture alternately with sour cream. Spread batter over bottom and 1 inch up sides of greased and floured pan, making sure batter on sides is 1/4 inch thick.

Filling: In medium bowl combine all filling ingredients; spoon over batter. Bake at 350 degrees for 45 to 55 minutes or until crust is golden brown. Cool slightly. Remove sides of pan.

Glaze: In a small bowl, combine powdered sugar and enough milk until glaze is of desired drizzling consistency; blend until smooth, Drizzle over top of warm cake. Serve warm or cool.

I don't see why you couldn't use your favorite fruit, such as blackberries, raspberries, strawberries (sliced), etc. If you would use peaches, or a larger fruit, then you will need to pit and remove the skin and dice the fruit into a small-dice to measure 2 cups.

Source: Good Housekeeping
