

Eggless Blueberry Pound Cake Recipe

Prep time:25 Mins

Cook time:1 Hr

Yields:12 Servings

I'm very confident that this rich, fluffy and yummy blueberry pound cake recipe will become your go-to recipe when you have company, or have to impress somebody or just to lift your spirits.

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INGREDIENTS:

- 1/2 Cup Butter, Softened
- 1 And 1/4 Cups Sugar
- 1/2 Cup Pureed Silken Tofu (See Notes)
- 1/2 Cup Plain Yogurt (I Used Whole)
- 1/4 Cup Milk (I Used 2%)
- 1 Teaspoon Vanilla Extract
- 2 And 1/2 Cups Cake Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 2 Cups Blueberries (I Used Fresh)

PROCEDURE:

1. Preheat oven at 350F/180C for 15 minutes. Grease and flour a bundt pan.
2. Blend silken tofu and yogurt separately; measure 1/2 cup each. In a small bowl mix together the pureed tofu, yogurt, milk and vanilla extract.
3. In another bowl sift together the flour, baking powder, baking soda and salt; set aside.
4. Cream the butter and sugar in a large bowl until it's light and fluffy. It will take about 5 minutes. To this mixture add the liquid ingredients in 3 additions, beating well after each addition.
5. Now combine the dry ingredients and blend well.
6. Stir in the blueberries.
7. Pour the batter into the prepared pan and bake for about 60-70 minutes or until a toothpick inserted in the center of the cake comes out clean. Mine was done in 60 minutes.
8. Remove the pan from the oven and let it cool on a wire rack. You will be able to remove the cake from the pan in about 20-25 minutes. Keep the cake on the wire rack and let it cool completely.

TASTE:

- I can't say enough about the taste of this blueberry pound cake because it was so DECADENT, DELICIOUS and SO GOOD! Even that's an understatement. The texture was very good too; light, fluffy and airy just like cakes with eggs. The cake flour did the trick I guess. I think I have found out the magic proportion of egg substitute for cake recipes! It's half tofu and half yogurt. The cake also had the wonderful aroma of butter. So this pound cake had 3 dimensions favoring it; the taste, texture and aroma.

MY NOTES:

1. If using frozen blueberries, don't thaw it or else the color would bleed.
2. I also tried a combination of strawberries and pineapple in the same recipe and it came out very good as well.
3. I'm not sure if you would get the same amazing result with plain all purpose flour. So take my word and do try this pound cake recipe with cake flour.
4. If you don't have a Bundt pan, use a 13×9 inch pan instead and bake for about 35-45 minutes.