ADULT CHALLENGE RECIPE

***LEMON BLUEBERRY BUNDT CAKE***

2 cups blueberries + 1 tablespoon all-purpose flour

2 ¾ cups all-purpose flour

1 teaspoon baking powder

½ teaspoon baking soda

1 teaspoon salt

¼ cup unsalted butter, softened to room temperature

2 cups granulated sugar

4 large eggs, room temperature

2 teaspoons vanilla extract

1/3 cup fresh lemon juice

2 tablespoons lemon zest

¼ cup vegetable oil

1 cup full fat sour cream, room temperature

*For the lemon glaze:*

1 cup confectioners’ sugar

2-3 tablespoons fresh lemon juice, as needed

*To make the cake:*

1. Preheat oven to 350 degrees F. Add the blueberries and 1 tablespoon of flour to mixing bowl and toss together until all the blueberries are coated. Set aside.
2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. In a large mixing bowl, beat the butter and sugar for about 4-5 minutes until light and fluffy.
4. Mix in the eggs one at a time until well combined; then mix in the vanilla. Slowly mix in the lemon juice, lemon zest, and oil.
5. Add the dry ingredients in three additions alternating with the sour cream, beginning and ending with the dry ingredients on low speed. Mix in each addition until just combined, making sure not to over mix the batter. Then add the blueberries and gently fold them into the batter until just combined
6. Spray a 10-inch Bundt pan well with nonstick cooking spray. Pour the batter into the prepared pan and evenly spread it out.
7. Bake at 350 degrees F. for 50-65 minutes or until a toothpick inserted into the cake comes out clean. Cover loosely with foil if needed for the last 5-10 minutes of baking to prevent excess browning.
8. Remove from the oven and cool in the pan on a wire rack for 30 minutes; then invert the cake onto the wire rack to finish cooling.

*To make the glaze:*

1. In a medium sized mixing bowl, whisk together the powdered sugar and lemon juice until well combined and no lumps remain. Adjust either the lemon juice or sugar as needed to get the desired consistency.
2. Pour the glaze on top of the cooled cake and allow 10-15 minutes for the glaze to harden.

YOUTH CHALLENGE RECIPE

***SNICKERDOODLE BLONDIES***

2 2/3 cups flour

2 teaspoons baking powder

2 cups packed brown sugar

1 cup salted butter, room temperature

2 eggs

1 tablespoon vanilla

**Cinnamon Topping:**

2 tablespoons white sugar

2 teaspoons ground cinnamon

**INSTRUCTIONS**

1. Combine the butter, eggs, brown sugar, and vanilla.
2. Add in the dry ingredients (flour and baking powder).
3. Spread in a greased 9x13 inch pan. The batter will be thick almost like a cookie mixture.
4. Combine the cinnamon topping ingredients and sprinkle over the top.
5. Bake at 350 degrees for 25-30 minutes or until the top springs back when pressed. Once it cools, it will harden more.