



Recipes

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MELT IN YOUR MOUTH BLUEBERRY CAKE

Prep Time: 30 mins

Cook Time: 1 hour

Serves: 12 (makes 1 – 8” square cake)

Ingredients:

- ½ cup butter
- ¾ cup plus 1 tablespoon white sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs.
- 1-1/2 cups all-purpose flour plus 1 tablespoon all-purpose flour.
- 1 teaspoon baking powder
- ½ cup milk
- 1-1/2 cup fresh blueberries

Directions:

- Preheat oven to 350 degrees F (175 degrees C)
- Grease and flour 8” square pan
- Cream butter or margarine and ½ cup of sugar until fluffy
- Add salt and vanilla
- Separate eggs and reserve the whites.
- Add egg yolks to sugar mixture and beat until creamy
- Combine 1-1/2 cups flour and baking powder and add alternately with milk to egg yolk mixture
- Coat berries with 1 tablespoon flour and add to batter
- In separate bowl beat egg whites until soft peaks form
- Add ¼ cup of sugar –
- 1 tablespoon at a time, and beat until stiff peaks form
- Fold egg whites into batter
- Pour into prepared pan
- Sprinkle top with remaining 1 tablespoon sugar
- Bake for 50 mins or until cake tests as being done