

# Blueberry Spice Cake

## Ingredients

- 1 pt blueberries, washed and drained
- 2 cups all purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp cinnamon
- 1/2 tsp powdered cloves
- 1/2 tsp allspice
- 1/2 tsp salt
- 1/3 cup butter or margarine
- 1 cup granulated sugar
- 1 egg, room temperature
- 3 Tbsp molasses
- 1 cup sour cream or buttermilk
- 1/3 cup confectioners sugar (for dusting)

## Instructions

1. Preheat oven to 375°. Toss berries in a little flour to cover.
2. Butter and flour a 9 x 13 x 2" pan.
3. Sift flour and measure to 2 cups. Resift with baking powder, baking soda, spices, and salt.
4. Cream butter and sugar.
5. Beat egg until lemon colored and add to butter and sugar. Beat well.
6. Gradually beat in the molasses.
7. Alternately add the egg-molasses mixture and the milk to the dry ingredients, a little at a time, beating well after each addition.
8. Gently fold in the berries.
9. Pour into the prepared pan and bake approximately 30 minutes.
10. Remove and let cool in the pan on a rack.
11. Dust with confectioners sugar, cut into squares.
12. Makes 16 servings.

Nita

## Blueberry Spice Cake

1 pt blueberries, washed and drained

2 C all purpose flour

2 tsp Baking powder

1 tsp " soda

$\frac{1}{2}$  tsp cinnamon

$\frac{1}{2}$  tsp powdered cloves

$\frac{1}{2}$  tsp allspice

$\frac{1}{2}$  tsp salt

$\frac{1}{3}$  cup butter or marg.

1 cup granulated sugar

1 egg room temp.

3 Tlts. molasses

1 cup sour<sup>or</sup> buttermilk

$\frac{1}{3}$  cup conf. sugar

Preheat oven to 375° - toss berries in a little flour to cover. Butter and flour a 9x13x2" pan. Sift flour and measure to 2 cups. Mix with Baking powder, baking soda, spices and salt. Cream butter and sugar. Beat egg until lemon colored and add to butter and sugar. Beat well. Grad. beat in the molasses. Alternately add the egg-molasses mixture and the milk to the dry (a little at a time). Beat well after each addition. Gently fold in the berries. Pour into the prepared pan and bake APP. 30 min. Remove and ~~cool~~ <sup>cool</sup> cake in the pan on a rack. Dust with confectioners. cut into squares. makes 16 servings.