

German Blueberry Kuchen

Yields 9 servings

Ingredients

- 1 1/2 cups sifted all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 cup sugar
- 1/4 cup soft shortening
- 2/3 cup milk
- 1 tsp vanilla
- 1/2 tsp grated lemon peel
- 1 egg
- 1 cup fresh blueberries
- 3 Tbsp sugar
- 1 tsp grated lemon peel

Instructions

1. Sift together flour, baking powder, salt, and 3/4 cup sugar.
2. Add shortening, milk, vanilla, and 1/2 tsp grated lemon peel.
3. Beat with electric mixer on medium speed for 3 minutes, or 300 strokes by hand.
4. Add egg and beat with mixer 2 minutes longer (or 200 strokes).
5. Turn batter into a greased 8x8x2-inch pan.
6. Lightly stir together blueberries, 3 Tbsp sugar, and 1 tsp grated lemon peel. Sprinkle over batter in pan.
7. Bake at 350°F for 40 to 45 minutes or until lightly browned.
8. Cool slightly in pan. Cut into squares and serve fairly warm.

GERMAN BLUEBERRY KUCHEN
(Third Place Winner, Coffeecakes)

- 1½ cups sifted all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- ¾ cup sugar
- ¼ cup soft shortening
- ⅔ cup milk
- 1 teaspoon vanilla
- ½ teaspoon grated lemon peel
- 1 egg
- 1 cup fresh blueberries
- 3 tablespoons sugar
- 1 teaspoon grated lemon peel

Sift together flour, baking powder, salt and ¾ cup sugar. Add shortening, milk, vanilla and ½ teaspoon grated lemon peel. Beat with electric mixer on medium speed 3 minutes or 300 strokes by hand. Add egg and beat with mixer 2 minutes longer (or 200 strokes). Turn into greased 8x8x2-inch pan. Lightly stir together blueberries, 3 tablespoons sugar and 1 teaspoon grated lemon peel. Sprinkle over batter in pan.

Bake at 350 degrees 40 to 45 minutes or until lightly browned. Cool slightly in pan. Cut into squares and serve fairly warm. Yields 9 servings.

