



HOME COOKING

with Cathy

Hello there. I hope everyone is having a wonderful summer. It's such a great time of year in Ontario to enjoy all the wonderful produce that our area has to offer. I have made this blueberry cake a few times because it is so easy and very tasty. Enjoy!!



by **Cathy Abernethy**

CLARINGTON PROMOTER
CONTRIBUTOR

Blueberry Cake

- 2/3 cup butter (room temperature)
- 1 ½ cups sugar
- 2 eggs
- 1 cup milk
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1 cup fresh or frozen blueberries

Topping

- ¼ cup sugar
- ½ tsp. cinnamon

- Preheat oven to 350 F. Butter and flour a 9x13 inch baking pan
- In a large bowl, beat butter and sugar until fluffy. Add eggs and beat again until light and fluffy. Beat in milk, flour, baking powder and salt. Spread the batter evenly in prepared pan. Arrange blueberries on top.
- To make the topping, combine sugar and cinnamon and sprinkle over berries.
- Bake for 40 minutes or until centre of cake springs back when pressed.
- Serve warm with vanilla ice cream or fresh whipped cream.
- Serves 10