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Blueberry Cake

Ingredients

2 oz. vegetable shortening
4.7 oz. granulated sugar
1 large egg (slightly beaten)
1 tsp. vanilla extract
7 oz. cups all-purpose flour
3 tsp. baking powder
1/2 teaspoon salt
6 fl oz. milk (whole milk)
1.2 oz. flour
3 oz. fresh or whole frozen blueberries (unthawed)
Sugar for sprinkling (Raw or turbinado sugar is nice)

Preparation

1. Cream together shortening and sugar
2. Add 1 slightly beaten egg and vanilla
3. In another bowl, combine the 1 1/2 cups flour, baking powder and salt. Add flour mixture to the creamed mixture alternately with the milk
4. In a small bowl, stir together the 1/4 cup flour and blueberries, then gently fold berries into batter
5. Pour into 8 or 9-inch baking dish and sprinkle top with sugar
6. Bake at 350*F (175*C) for 35 minutes

Cooks Note

Makes 6 to 8 servings