

Blueberry Boy Bait

Source: Cook's Country
(12 servings)

Cake

- 10** ounces all purpose white flour, (2 cups)
- 1** tablespoon baking powder
- 1** teaspoon all purpose white flour
- 1** teaspoon salt
- 16** tablespoons unsalted butter, softened
- 5 ½** ounces light brown sugar, (3/4 cup packed)
- 3 ½** ounces granulated sugar, (1/2 cup)
- 3** large eggs
- 1** cup whole milk
- ½** cup blueberries, fresh or frozen (see note)

Topping

- ½** cup blueberries, fresh or frozen (see note)
- ¼** cup granulated sugar
- ½** teaspoon cinnamon, ground

1. FOR THE CAKE: Adjust oven rack to middle position and heat oven to 350 F. Grease and flour 13 by 9-inch baking pan.

2. Whisk 2 cups flour, baking powder, and salt together in medium bowl. With electric mixer, beat butter and sugars on medium-high speed until fluffy, about 2 minutes. Add eggs, one at a time, beating until just incorporated. Reduce speed to medium and beat in one-third of flour mixture until incorporated; beat in half of milk. Beat in half of remaining flour mixture, then remaining milk, and finally remaining flour mixture. Toss blueberries with 1 teaspoon flour. Using rubber spatula, gently fold in blueberries. Spread batter into prepared pan.

3. FOR THE TOPPING: Scatter blueberries over top of batter. Stir sugar and cinnamon together in small bowl and sprinkle over batter. Bake until toothpick inserted in center of cake comes out clean, 45 to 50 minutes. Cool in pan 20 minutes, then turn out and place on serving platter (topping side up). Serve warm or at room temperature. (Cake can be stored in airtight container at room temperature for up to 3 days.)



Wild blueberries are much better for this (and just about any) recipe. Wyman's brand is available, frozen, in supermarkets all over America.



If using frozen blueberries, do not let them thaw, as they will turn the batter a blue-green color.

Be thorough in greasing the pan or it may be hard to turn this out.

