

Blueberry Bundt Cake

Cake

$\frac{1}{4}$ C butter or margarine

$\frac{3}{4}$ C granulated sugar

1 large egg

1 tsp. vanilla

$\frac{3}{4}$ C milk

2 C all-purpose flour

1 Tbsp. baking powder

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

1 $\frac{1}{2}$ C blueberries (fresh or frozen)

(Just before adding berries to batter, toss frozen blueberries in 2 Tbsp. of flour so batter does not turn purple. Sift before adding to avoid adding too much of the extra flour into the batter.)

Topping

$\frac{1}{4}$ C brown sugar (packed)

1 tsp. cinnamon

Cream butter and sugar well. Beat in egg. Add vanilla and milk. Mix.
Add flour, baking powder and salt. Stir to moisten (batter will be stiff).

Fold in blueberries (do not overmix). Spread in a greased 12 cup (2.7L) bundt pan.

Mix brown sugar and cinnamon. Sprinkle over the top of batter. Bake in a 350°F (175C) oven for 40-50 minutes (until an inserted toothpick comes out clean).

Serve warm or cold.

