

# Blueberry Muffin Cake

2 cups blueberries (or 2 1/2)

2 2/3 cups flour

1 t cinnamon

1 1/4 cups sugar

1/2 cup butter

2 t baking powder

1/2 t salt

1 t vanilla

1 egg

1/2 cup milk

Rind of one lemon grated

dry bread crumbs (for dusting pan)

I. Preheat oven to 375°. Pick over and wash  
Wash berries. Drain in a sieve and turn them on to  
Berries a towel in a single layer. Pat dry w/ a  
Second towel and set aside to dry thoroughly.

Topping II In a small bowl combine 1/3 cup flour  
cinnamon and 1/2 cup sugar. Cut in 1/4 of  
the butter until the mixture resembles  
course crumbs. Set aside.

III Sift together remaining flour, baking powder  
Sprinkle and salt. Place blueberries in a bowl and  
berries sprinkle w/ 1.5 T of dry ingredients.  
or if you don't. <sup>to</sup> gently set aside.

IV Cream the remaining butter w/ the remaining  
sugar. Beat in the vanilla and egg very well  
until mixture is light and fluffy.

V Stir in the remaining dry ingredients  
alternately with the milk, starting & ending  
w/ the ~~the~~ dry ingredients. Stir in the rind.

VI Spoon the stiff batter over the blueberries  
and with a rubber spatula fold until  
just mixed. Turn into a buttered pan  
that has been dusted w/ dry bread crumbs.  
Spread evenly. (9 x 13")

VII Sprinkle w/ nuts and then cinnamon  
topping. Bake 50 min or until  
done. Allow to cool on a rack in  
the pan for 30 min.

Loosen around the sides w/ a knife  
Place a large sheet of foil over the  
cake & invert it onto a rack.