

# Blueberry Sheet Cake



PREPARATION TIME

15 minutes



COOKING TIME

35 minutes



PERFECT PARTNER

vanilla milkshake



## SHOPPING LIST

- shortening • blueberries
- walnuts

## ON HAND

- sugar • eggs • milk • salt
- flour • baking powder

**MONEY**  
**Cook's**  
**SAVER**

Purchase fresh blueberries in season. Spread them in a single layer on a baking sheet and freeze. When frozen, seal them in plastic bags for economical, tasty blueberries all year.

## INGREDIENTS

- 1/4 cup shortening
- 1 cup sugar, divided
- 2 eggs, beaten
- 2/3 cup milk
- 2 1/4 cups all-purpose flour, divided
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups fresh or frozen blueberries
- 1/2 cup chopped walnuts

SERVES 6

## COOKIN' *Express*

• Cake will be less likely to stick to the bottom of the pan if you place the pan on a wet kitchen towel immediately after removing it from the oven. Let it cool for 5 to 10 minutes before slicing.

### Make Ahead

Mix the flour, baking powder and salt up to 2 days ahead. Store in a sealable plastic bag.

### ◆ VARIATION

To give a lemony zip to the cake, add 1 teaspoon freshly grated lemon peel during step 2.

**1** Preheat oven to 350°F. Beat shortening and 3/4 cup sugar in a large bowl until light and fluffy. Beat in egg and milk.



**2** Mix 2 cups flour, baking powder and salt in a small bowl. Add to creamed mixture gradually, beating well.



**3** Sprinkle blueberries with remaining flour and toss gently until coated. Fold blueberries into batter. Pour into greased and floured 7x11-inch cake pan.



**4** Toss walnuts with remaining sugar. Sprinkle over top. Bake for 35 minutes or until golden brown and a toothpick inserted in the center comes out clean.

