

Blueberry Cake

Helen Furman

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

2 1/4 cups flour
1 1/2 teaspoons baking powder
3 eggs, separated
3/4 cup margarine
1 1/2 cups sugar
1 1/2 teaspoons vanilla
1/2 cup milk
2 1/4 cups blueberries
1 teaspoon flour
1 tablespoon sugar
1/8 teaspoon cinnamon

In a bowl, combine the flour and baking powder. Mix well. Set aside.

In a bowl, beat the egg whites until stiff but not dry. Set aside.

In a bowl, cream together the margarine, sugar, vanilla and egg yolks. Add the flour mixture alternately with the milk. Fold in the egg whites.

In a bowl, toss the blueberries in one teaspoon of flour. Fold the floured blueberries into the batter.

Spread the batter into a 13x9-inch greased and floured baking pan. Sprinkle with cinnamon and sugar.

Bake in a 350 degree oven for 30 to 40 minutes or until done.

Per Serving (excluding unknown items): 3964 Calories; 159g Fat (35.8% calories from fat); 56g Protein; 587g Carbohydrate; 17g Dietary Fiber; 653mg Cholesterol; 2629mg Sodium. Exchanges: 14 Grain(Starch); 2 1/2 Lean Meat; 3 Fruit; 1/2 Non-Fat Milk; 29 Fat; 21 Other Carbohydrates.