

Melt in Your Mouth Blueberry Cake from Korene Thomas

4 eggs, separated

2 cups sugar, divided

1 cup shortening

1/2 teaspoon salt

1 teaspoon vanilla

3 cups flour

2 teaspoons baking powder

2/3 cup milk

3 cups fresh or frozen blueberries

1 Tbs flour

Beat 4 egg whites until stiff.

Beat 1/2 cup sugar to the beaten egg whites to keep them stiff. Set them aside.

Cream shortening, salt and vanilla. Add the other 1 1/2 cups sugar.

Add the 4 egg yolks. Beat until smooth.

Sift flour and baking powder into the creamy mixture, alternating with the 2/3 cup milk.

Fold in the reserved egg whites.

Add 1 tablespoon flour to the blueberries to coat them. Fold them into the mixture.

Put all in a greased 9 x 13 pan. Sprinkle the top of the unbaked cake with some granulated sugar.

Bake at 350 for 50 minutes.

Frost with lemon pudding in whipping cream or Cool Whip.