

Blueberry Pudding Cake 4-6 servings

Hazel Blue Acres

1 tablespoon butter to grease an 8 x 8-inch pan

1 pint (2 cups) fresh or frozen blueberries

1 teaspoon ground cinnamon

1 teaspoon lemon zest

Juice from half a lemon

1 cup all-purpose flour

¾ cup granulated sugar

1 teaspoon baking powder

½ cup whole milk

3 tablespoons melted butter

1 teaspoon almond extract

1/3 cup granulated sugar

1 tablespoon corn starch

¼ teaspoon salt

1 cup boiling water

1. Preheat oven to 350 degrees.
2. Ready a pan or tea kettle with water for boiling later in the recipe.
3. Liberally butter or grease an 8 x 8 inch pan and set aside.
4. In a medium bowl, toss blueberries with cinnamon, zest, & juice. Pour into the prepared pan.
5. In a medium bowl whisk flour, ¾ cup sugar, and baking powder.
6. Whisk in milk and melted butter along with almond extract. Pour this evenly over the blueberries.
7. In a small bowl mix 1/3 cup of sugar with the corn starch and salt. Sprinkle this over the batter.
8. Pour the cup of boiling water into the pan (right over the batter) and place in the preheated oven.
9. Bake for 35-40 minutes or until a toothpick inserted into the batter comes out clean, but there is still blueberry sauce at the bottom.

Source: A Family Feast