

## **Blueberry Peach Pudding Cake** 4-6 servings

Hazel Blue Acres

<b>1/2 tablespoon butter, to grease pan</b> <b>1 1/2 cups fresh or frozen blueberries</b>  <b>1 1/2 cups fresh or frozen sliced peaches</b> <b>1/2 teaspoon ground cinnamon</b>	<b>1/2 cup whole or 2% milk</b> <b>3 tablespoons melted butter</b> <b>1 teaspoon almond extract</b>
<b>1 cup all-purpose flour</b> <b>3/4 cup granulated sugar</b> <b>1 teaspoon baking powder</b>	<b>1/3 cup granulated sugar</b> <b>1 tablespoon corn starch</b> <b>1/4 teaspoon salt</b>  <b>1 cup boiling water</b>

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 with cooking spray.
4. Add the blueberries & peaches to the pan & toss with the cinnamon.
5. In a medium bowl, stir the flour, 3/4 cup granulated sugar, and the baking powder with a fork.
6. Stir in the milk, melted butter, & almond extract. Spoon this evenly over the blueberry/peach mixture in the pan.
7. In a small bowl, mix the 1/3 cup of granulated 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 put it in the preheated oven.
9. Bake for 45-60 minutes or until a toothpick inserted into the batter comes out clean, but there is still blueberry sauce at the bottom. Let cake cool about 10 minutes and enjoy warm with ice cream or whipped cream!