

Blueberry Gateau

(Original recipe from Country Living magazine)

- 1 cup plus 1 tsp. all purpose flour
- 1 tsp. baking powder
- 1/8 tsp. salt
- 1/2 c. unsalted butter
- 2 large eggs
- 1 tsp. vanilla extract
- 2 1/2 c. fresh blueberries
- 1/2 tsp. lemon juice
- 1 Tbls. confectioners sugar (optional)

Preheat oven to 350 degrees F. Lightly coat a 9 in. springform pan with softened butter. Dust with flour and tap out any excess flour.

In med. sized bowl, combine 1 c. flour, baking powder and salt. Set aside.

In a large mixing bowl with paddle attachment mix butter and 1 c. sugar until fluffy and light. Add eggs one at a time, next add the vanilla and mix until all blended. Slowly add the dry ingredients and beat until the flour is just mixed in.

Pour the batter into the pan and spread evenly. Toss the blueberries with sugar and lemon juice. Spoon over the batter. Bake about 1 hour in preheated oven. When cool transfer to a cake plate and serve with confectioners' sugar (optional). Enjoy!