

BLUEBERRY CAKE

Oven 350—8 by 8 greased square pan

2 eggs, separated

1\4 cup sugar

1\2 cup margarine

pinch of salt

1 teaspoon vanilla

1 cup sugar

1 teaspoon baking powder

1-1\2 cup flour

1\3 cup milk

1-1\2 cups fresh or frozen blueberries

1 tablespoon flour

Beat egg whites until stiff while gradually adding 1\4 cup sugar. Set aside.

Cream margarine with salt and vanilla. Add 1-cup sugar and cream thoroughly. Add egg yolks and beat until smooth and creamy.

Mix baking powder with flour and add alternately to creamed mixture with milk.

Fold egg whites into mixture by hand. Coat blueberries with one tablespoon of flour and fold into batter.

Pour in pan. Sprinkle lightly with sugar. Bake 50 minutes.

Receipt can be doubled and baked in a lightly greased BUNDT pan.