

Blueberry Molasses Cake

Kathleen's version



Place in a container and freeze for about 1/2 hour:

1 1/2 cups fresh blueberries, rinsed and picked over

Preheat oven to 350°.

Place oven rack in center of oven.

Lightly grease a 9x9 or 9x13" baking pan

...or spray pan with Pam. Lining bottom of the pan with waxed paper makes cake easier to remove; however I usually serve it right from the pan, like brownies...it disappears quickly.

Combine in a mixing bowl, stirring together well:

1 egg, beaten
1/2 teaspoon salt
1/3 cup brown sugar
1/2 cup canola oil or melted butter
1 cup molasses

Add to the batter and mix well:

2 1/2 cups white all-purpose flour
or
2 2/3 c. whole wheat pastry flour
1 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
...or cinnamon, or any spices you like, or
leave spices out for pure berry taste

Dissolve:

1 teaspoon baking soda
in → 1 cup hot water

Add the water mix to the batter and stir just until blended.

Remove blueberries from freezer, coat them lightly with flour, then add to the batter, folding in gently.

Pour batter into the pan and bake at 350° for about 40-45 minutes, or until a tester inserted into the middle comes out with 'fudgy crumbs', but not wet.

Using the smaller pan, cake will be thicker, so it may take a little longer. If the edges start to brown before the middle is done, cover with an aluminum foil 'tent'.

If cake lasts long enough to get cool, sieve some powdered sugar over the top if desired. Excellent served warm with vanilla ice cream or whipped cream.

