

## **Blueberry Boy Bait**

from the Kalamazoo Gazette circa 1970

2 cups flour

1 ½ cups sugar

2 tsp. baking powder

1 tsp. salt

2/3 cup butter or margarine, softened (1 stick plus 2 tablespoons)

1 cup milk (I used coconut milk)

2 eggs

2 cups blueberries, fresh, frozen, or canned, drained (I used fresh & doubled the amount from 1 cup)

¼ cup sugar

¼ tsp cinnamon

Combine flour, sugar, baking powder, salt, butter, milk, and eggs. Beat at low speed until dry ingredients moistened; beat at medium for 3 minutes. Pour into greased and floured 13" x 9" pan. Arrange blueberries on top. Combine sugar and cinnamon; sprinkle over the top. Bake at 350 for 40-50 minutes until cake springs back when touched lightly in the center. Cut into squares and serve warm or cold with whipped cream or ice cream. Delicious with a little butter on top with coffee in the morning, too!