

B & B's EZ Recipes

by Barbara Hoff & Betty Walsh, *Top Shelf Jewelry*

This is the first installment of the **Barb & Betty's Pretty Easy Recipes!**

We don't pretend to be great cooks, but we do know good tasting food when we eat it! So we will share some of our favorite recipes with *Wawarsing.Net* readers and hope you will try them and enjoy them as much as we do.

Since the *Ellenville-Wawarsing Chamber of Commerce* is hosting the *Blueberry Harvest Festival* this August, we thought it was appropriate to feature blueberries/huckleberries in our first recipe.

This is a recipe that is an old family favorite, always a dessert-lover's choice, with just the right combination of berries, and a hint of lemon.

INGREDIENTS FOR THE CAKE:

- 4 c. all-purpose flour
- 2 T. flour for the coating of the berries of choice
- 1 T. baking powder
- ½ tsp. salt
- 2 c. berries (blueberries or huckleberries)
- 4 T. (1/2 stick) unsalted butter softened
- 4 T. vegetable shortening
- 1½ c. sugar
- 2 room-temperature eggs
- 1 c. milk
- ¼ tsp. almond extract

Preheat oven to 350 degrees.

Grease and flour a 9 x 13" baking pan. (We love our Pam and Wondra!)

To start the cake, sift together the flour, baking powder and salt into a medium bowl, then set aside.

In a small bowl (or our favorite baking tool, a ziplock bag), coat the blueberries or huckleberries with the flour. Set them aside.

Now your counter should be full of bowls! Don't panic and knock something over; be careful.

In a large bowl, mix together the butter and shortening with an electric mixer on medium speed for 2 minutes, or until smooth. Gradually add the sugar and continue beating about 2 more minutes. Add the eggs and mix well. Mix in the milk and the almond extract. Slowly add in the dry ingredients. Lastly fold in the berries. (Do this very gently!)

Pour the batter into the prepared pan. Bake for 40 to 50 minutes, or until a cake tester (toothpick) comes out with crumbs attached. Let cool and pour glaze over when serving.

GLAZE:

- 2 T. honey
- 1 c. confectioner's sugar
- 1 T. lemon juice
- Zest of 1 lemon

Over a low flame, warm the honey until runny; should be about one minute.

Stir in the sugar and lemon juice.

Pour immediately over cake.

Sprinkle with lemon zest.

ENJOY!



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