

Blueberry Cake

Recipe By *Esther Ottensoser*



Cooking and Prep:  1 h

Serves:  18

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh Hashanah

Diet: Vegetarian

Source: Family Table by Mishpacha Magazine

Take advantage of the tail end of the blueberry season to bake this mouthwatering blueberry cake. A perfect cake to platter for your family and guests throughout Yom Tov.

Ingredients (15)

Cake

- 2 cups flour
- 3/4 cup sugar
- 2 and 1/2 teaspoons **Haddar Baking Powder**
- 1/4 teaspoon salt
- 1/4 cup shortening

- 3/4 cup pareve milk
- 1 egg
- 2 cups fresh (or frozen) blueberries

Crumb topping

- 1/2 cup sugar
- 1/3 cup flour
- 1/4 cup margarine, softened
- 1/2 teaspoon cinnamon

Glaze

- 1/2 cup confectioners' sugar
 - 1/4 teaspoon Gefen Vanilla
 - 2 teaspoons hot water
-

Start Cooking

For the Cake

1. Preheat oven to 350°F (180°C).
2. Place all cake ingredients except for blueberries in the bowl of the mixer. Mix until well combined.
3. Pour batter into a greased 9x13-inch (23x33-cm) pan. Sprinkle blueberries on top.

Variation:

For a healthier version, oil may be substituted for shortening and margarine (below), and soy milk may be substituted for pareve milk.

For the Crumb Topping

1. Combine topping ingredients and sprinkle on top of blueberries.
- 2.

Bake for 45–50 minutes, or until toothpick inserted in the center of the cake comes out clean.

For the Glaze

1. Meanwhile, combine ingredients for glaze. Drizzle over cake when cooled.