

Dutch Blueberry Cake



¾ cup sugar
¼ cup vegetable oil
1 egg
½ cup milk
2 cups flour
2 tsp. baking powder
½ tsp. salt
2 cups blueberries, well drained

Cream together sugar, oil, and egg until lemon-colored. Stir in milk, Sift together flour, baking powder, and salt and stir into the creamed mixture. Gently fold in blueberries. Spread batter into a greased and floured 9"x9" square baking pan. Sprinkle with topping. Bake 45 to 50 minutes at 375°. Serve warm.

Topping

¼ cup butter or margarine
½ cup granulated sugar
1/3 cup flour
½ tsp. cinnamon

Melt butter. Stir in sugar, flour, and cinnamon. Crumble over the cake batter.

Yield: 9 to 12 servings .

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