

BLUEBERRY CAKE

3 cups sifted flour

2 cups sugar

3 teaspoons baking powder

1 teaspoon salt

2 eggs

1 cup milk

1/3 cup cooking oil

1/2 teaspoon vanilla

2 cups Maine blueberries

Sift dry ingredients together into a large mixing bowl. Add eggs, milk, oil and vanilla and beat vigorously for about 2 minutes. Fold in with loving care the 2 cups blueberries. Turn batter into greased and floured 9 x 13-inch pan. Combine 3/4 teaspoon nutmeg with 1/2 cup sugar, sprinkle over top of batter. Bake at 350 degrees for 50 minutes. Serve warm. This cake freezes well.

★When I used this carrot cake with its cream cheese frosting recipe in a special article for Thanksgiving, it was called Recipes for Remembrance. I like that and remembering the friend from Dexter who sent this recipe to me. She and her husband will long be remembered, for they established scholarships to help young people in that part of Maine, and that is good to think about.

CARROT CAKE

4 eggs, separated

2 cups sugar

2 teaspoons cinnamon

1/4 teaspoon salt