

# Blueberry Boy Bait

## Ingredients

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2 c Flour (plus 1 teaspoon)  
1 T Baking Powder  
1 t Salt  
16 T Butter (softened)  
3/4 c Brown Sugar  
3/4 c Sugar  
3 Eggs  
1 c Milk  
1 c Blueberries (fresh or frozen)  
1/2 t Ground Cinnamon

## Instructions

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1. Adjust oven rack to middle position and heat oven to 350 degrees. Spray 13 by 9-inch baking pan with cooking spray.

2. Whisk 2 cups flour, baking powder, and salt together in medium bowl. With electric mixer, beat butter, brown sugar, and 1/2 cup sugar on medium-high speed until fluffy, about 2 minutes. Add eggs, one at a time, beating until just incorporated. Reduce speed to medium and beat in one-third of flour mixture until incorporated; beat in half of milk. Beat in half of remaining flour mixture, then remaining milk, and finally remaining flour mixture. Toss 1/2 cup blueberries with remaining 1 teaspoon flour. Using rubber spatula, gently fold in blueberries. Spread batter into prepared pan.

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3.Scatter 1/2 cup blueberries over top of batter. Stir 1/4 cup sugar and cinnamon together in small bowl and sprinkle over batter. Bake until toothpick inserted in center of cake comes out clean, 45 to 50 minutes.Cool in pan 20 minutes, then turn out and place on serving platter. Serve warm or at room temperature. (Cake can be stored in airtight container at room temperature up to 3 days.)