MIRS. POLASKI'S BLUEBERRY CAKE



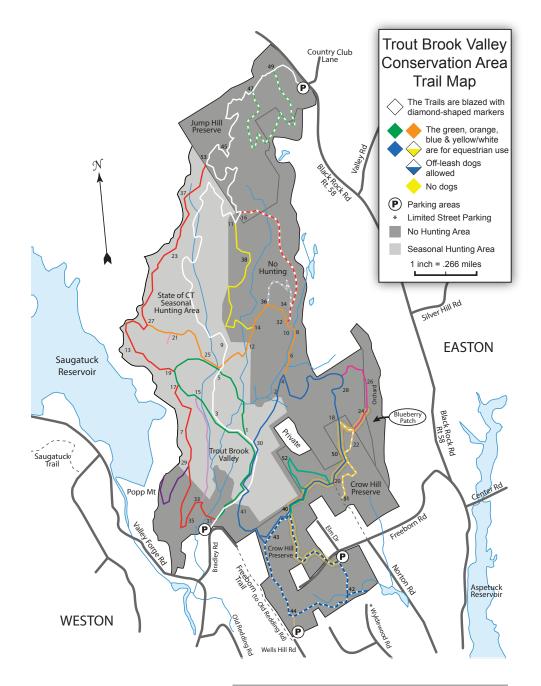
Ruth Polaski's Blueberry Cake Polaski Farm, Monroe, CT

INGREDIENTS:

- 1 cup sugar
- ¹/₂ cup butter
- 2 large eggs
- 1 ³/₄ cups flour
- ½ cup milk
- 1 ³/₄ tsp. baking powder
- 1 tsp. vanilla
- 2 ½ cup fresh blueberries

METHOD:

- 1. Preheat oven to 350°
- 2. Cream together sugar, butter and eggs until light and fluffy
- 3. Add milk, flour, baking powder and vanilla and mix thoroughly
- 4. Fold in blueberries
- 5. Bake in a 9x13" pan for 30-40 minutes. Cake is completed when a toothpick can be inserted and removed cleanly





route to blueberry patch is highlighted in the map above