



Bowdoin College Blueberry Cake

Yield: one half sheet pan or thick 9" x 13" pan

Ingredients

3 cups sugar
½ lb. shortening
6 eggs
1 tablespoon vanilla
1 ½ teaspoons salt
4 ½ cups all-purpose flour
1 tablespoon baking powder
1 cup milk
1 quart blueberries fresh or frozen, if using frozen do not thaw!

Instructions

1. Preheat oven to 350°F.
2. Cream sugar and shortening. Add eggs and vanilla. Mix salt, flour, and baking powder together in a separate bowl.
3. Add half the dry ingredients to the shortening mixture and mix. Add half the milk to this and combine. Add the rest of the dried mix until incorporated then add the other milk and mix well.
4. Fold in the blueberries.
5. Bake half sheet for 30–35 minutes until tests done (cake springs back when touched in the center.) Bake 9" x 13" longer accordingly – 40–50 minutes.