

# Lemon Glazed Blueberry Cake

MOM  
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HUNGRY  
BOYS

## Instructions

- In a large bowl mix together flour, sugar, & butter with an electric mixer. Reserve 3/4 cup of this mixture for topping.
- To remaining flour, sugar and butter mixture, add salt, baking powder, vanilla, milk, & egg yolks and lemon zest. Blend well.
- Beat egg whites until firm peaks form.
- Gently fold the firm egg whites into the batter and pour into a greased 9" X 13" baking pan.
- Sprinkle blueberries over the top of the batter, sprinkle the reserved 3/4 cup of flour/sugar/butter mixture on top of the blueberries.
- Bake in 350 degree oven for 40-50 minutes.
- If using the Lemon Glaze, pour over cake after it has cooled to warm.



## Ingredients



2 cups flour  
1 1/2 cups sugar  
2/3 cup butter  
2 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
2 eggs separated  
2 teaspoons vanilla  
3 cups blueberries or 3 cups of frozen blueberries thawed and drained well, coated with flour, shake off excess flour  
zest of one lemon  
Lemon Glaze  
2 TBS lemon juice  
about 1 cup confectioners sugar  
Mix the lemon juice and confectioners sugar together drizzle over top of baked cake while warm.