



BLUEBERRY UPSIDE DOWN CAKE

- 1 1/2 Cups Cake Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Baking Powder
- 1/2 Cup Shortening
- 1 Cup Sugar
- 1/2 Teaspoon Cinnamon
- 2 Eggs, Beaten
- 1/2 Cup Milk
- 2 Cups Fresh Blueberries

LEMON SAUCE

- 2 Tablespoons Corn Syrup
- 1/4 Teaspoon Grated Lemon Rind
- 1 Teaspoon Lemon Juice

DIRECTIONS

1. Sift flour, measure and resift three times with salt, soda and baking powder.
2. Cream shortening with the sugar and cinnamon until smooth and soft.
3. Add the eggs and beat until fluffy and light in color.
4. Add the milk alternately with the dry ingredients, beating well after each addition.
5. Gently fold in blueberries.
6. Pour into a greased 9 inch square cake pan.
7. Bake in a 350 degree oven for 45 minutes.
8. Combine all sauce ingredients.
9. Top warm cake with lemon sauce.