

BLUEBERRY BOY BAIT

Recipe adapted from Cook's Country via Smitten Kitchen

INGREDIENTS

cake-

- 2 cups + 1 t all-purpose flour, divided
- 1 T baking powder
- 1 t kosher salt
- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup brown sugar, packed
- 1/2 cup granulated sugar
- 3 large eggs
- 1 cup whole milk or buttermilk
- 1/2 cup fresh blueberries, or unthawed frozen ones

topping -

- 1/2 cup blueberries, fresh or unthawed frozen ones
- 1/4 cup granulated sugar
- 1/2 t ground cinnamon

DIRECTIONS:

1. Preheat your oven to 350°F. Grease a 9x13-inch baking dish with cooking spray or butter.
2. Whisk 2 cups of flour together with baking powder and salt. Set aside.
3. Using an electric mixer, beat together the butter and sugars on medium high until fluffy, about 2 minutes. Add the eggs one at a time until evenly distributed. Turn the speed down to medium and mix in 1/3 of the flour mixture until incorporated, beat in half of the milk. Beat in half of the remaining flour mixture, remaining milk, and finally remaining flour. Toss berries with remaining teaspoon of flour. Using a rubber spatula, fold berries into the batter. Spread batter in prepared pan.
4. For the topping, scatter blueberries over the batter. Stir cinnamon and sugar together and sprinkle over batter. Bake until a toothpick inserted in the center of cake comes out clean, 45-50 minutes. Cool in pan for 20 minutes, cut into squares and serve.