

APPLE BLUEBERRY KUCHEN



3 Winks Design

INGREDIENTS

- 1/2 c. shortening
- 3/4 c. sugar
- 1 egg
- 2 c. sifted all purpose flour
- 2 - 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 c. milk
- 1 c. blueberries, fresh or frozen
- 2 apples, cored and slices
- 1/2 c brown sugar
- 2 tblsp. flour
- 2 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. ginger
- 2 tblsp. softened butter

STEP BY STEP

- GREASE A 9" SPRING-FORM PAN AND SET ASIDE.
- PREHEAT THE OVEN TO 350 DEGREES F.
- BEAT TOGETHER THE SHORTENING & 3/4 C. SUGAR UNTIL LIGHT.
- BEAT IN THE EGG.
- MIX TOGETHER THE DRY INGREDIENTS (FLOUR, BAKING SODA AND SALT) AND BEAT INTO THE SUGAR AND EGG MIXTURE ALTERNATELY WITH THE MILK.
- FOLD IN THE BLUEBERRIES GENTLY.
- SPREAD INTO THE PAN.
- MAKE THE BROWN SUGAR CINNAMON TOPPING BY USING A FORK TO MIX THE BUTTER, BROWN SUGAR, FLOUR, CINNAMON, CLOVES AND GINGER.
- SPRINKLE HALF OF THE CINNAMON BUTTER MIXTURE OVER THE BLUEBERRY BATTER EVENLY.
- SLICE THE APPLES INTO 1/2 INCH THICK SLICES AND ARRANGE THEM ON TOP OF THE BATTER IN A PLEASING PATTERN.
- SPRINKLE THE REST OF THE BROWN SUGAR MIXTURE ON TOP OF THE APPLES.
- PLACE IN THE OVEN AND BAKE FOR 45 MINUTES.
- LET THE CAKE REST BEFORE REMOVING IT TO A SERVING PLATTER.
- SLICE INTO WEDGES TO SERVE.

