



HOT MILK BLUEBERRY UPSIDE-DOWN CAKE

Sheila Davis Costello

4 Tbs. butter	2½ c. flour
¼ c. brown sugar	2¼ tsp baking powder
4 c. fresh blueberries	1 tsp. vanilla
4 eggs	1¼ c. milk
2 c. sugar	10 Tbs. butter

Melt together 4 Tbs. butter and brown sugar. Spread in bottom of 9 X 13 pan. Sprinkle blueberries over mixture. Beat eggs at high speed for 5 minutes. Gradually add sugar and beat until fluffy. Combine flour and baking powder, add to batter with vanilla and stir until smooth. In saucepan, heat milk and butter just until butter melts. Add to batter, beating until combined. Pour batter over blueberries. Bake at 350° for 35-40 minutes. Serve with whipped topping, ice cream or milk.

Note: We prefer served warm with half & half poured over it. That was the way it was served to us on an Amish farm at breakfast. My grandsons loved it so much I had to find a cookbook with the recipe before we could head home.

ITALIAN CREAM CAKE

Wanda Thomas Hill
Inez "Peggy" Bonner Thomas

1 stick oleo	1 cup coconut
½ cup shortening	5 eggs (separated)
2 cups sugar	Icing:
1 cup buttermilk	1½ pkg. cream cheese (12 oz. total)
1 teas. soda	1 box powdered sugar
2 cups all purpose flour	1 stick oleo
1 teas. vanilla	1 teas. vanilla
1 cup nuts (chopped)	

Cream oleo, shortening, and sugar well. Add egg yolks, one at a time. Mix buttermilk with soda....stir. Add buttermilk alternately with flour. Add vanilla, nuts, and coconut. Fold in egg whites, that have been beaten until stiff. Bake in 3 or 4 layers at 350 degrees for 20 to 30 minutes. Icing: Mix the softened cream cheese with the powdered sugar, oleo, and vanilla. Frost the cake after it has cooled.

