

## **BLUEBERRY COFFEE CAKE**

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2 cups flour  
1½ cups sugar  
2 teaspoons baking powder  
1 teaspoon salt  
¼ cup butter  
2 large eggs

1 cup milk  
2 cups blueberries; cleaned and washed if fresh  
½ cup sugar  
1 teaspoon cinnamon

Combine flour, sugar, baking powder and salt. Cut in butter, adding 1 tablespoon more if needed. Add eggs and milk and beat till smooth. Pour into a greased 9 x 13-inch pan and top with blueberries. Mix together the ½ cup sugar and cinnamon and sprinkle on top of berries. Preheat oven to 350° and bake 35 minutes. Cool before serving.

## **CHOCOLATE POUND CAKE**

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3 c. all-purpose flour  
3 c. sugar  
7 T. cocoa  
1 c. whole milk

1 tsp. vanilla  
1 lb. melted butter  
5 eggs

Preheat oven to 325°. In large bowl, combine flour, sugar, and cocoa. Blend. Add milk and vanilla to flour mixture, then add melted butter. Add eggs, one at a time, mixing well after each addition. Grease and flour bundt pan or loaf pan. Pour batter into pan and bake in 325° oven for 1½ hours. To serve, cut into small pieces. Cake is quite rich.

## **COKE-COLA CAKE**

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1½ c. coke  
4 large eggs  
1 yellow cake mix  
¾ c. vegetable oil

⅓ c. sugar  
1 box instant chocolate pudding mix

icing:

4 T. Pet milk  
2 T. cocoa  
½ stick butter

½ pound powdered sugar  
½ tsp. vanilla extract

Mix milk, cocoa and butter and bring to a boil. Add powdered sugar and vanilla. Thicken and pour over hot cake.

Prepare cake mix with the other ingredients. Blend well. Bake at 350° for 45 minutes.