

BLUEBERRY CAKE

1 cup margarine, softened	1/4 teaspoon mace
2 cups sugar	2 cups fresh, canned or frozen blueberries
3 eggs	2 teaspoons sugar
3 cups all-purpose flour	1/2 cup milk
1 1/2 teaspoons baking powder	
1/8 teaspoon salt	

Preheat oven to 350 degrees. Cream margarine and sugar; add eggs, one at a time, beating well. Combine flour, baking powder, salt, and mace. Coat berries with 2 teaspoons sugar and 2 tablespoons flour mixture; set aside. Add flour mixture to creamed mixture, alternately with milk. Fold berry mixture into batter. Pour batter into greased and floured tube pan. Bake at 350 degrees for 70 to 80 minutes.

*Mrs. H. E. Baird (Tena)
Ouachita Parish (Monroe)*

1 cup butter
2 cups sugar
2 eggs, well be
1 13-ounce ca
milk

Cream butter a
to creamed mi
10-inch bundt

*Note: I make th
hospital stays,*

*Mrs. Richard H
Evangeline Pa*