

# Blueberry Gingerbread

(adapted from *Quick Breads*, by Beatrice Ojakangas)



Submitted by Laurie Webster

½ cup vegetable oil part whole	2 cups all-purpose flour (or part white, wheat)
1 cup plus 2 tablespoons sugar	1 teaspoon baking soda
1 egg	1 teaspoon ground cinnamon
½ cup light molasses	½ teaspoon ground ginger
1 cup fresh or frozen (thawed) blueberries	½ teaspoon ground nutmeg
	½ teaspoon salt
	1 cup buttermilk

Preheat oven to 350 degrees. Grease a 9-inch square cake pan or equivalent.

In a large mixing bowl, beat the oil, sugar, and egg until light. Add the molasses and beat until thick. In a small bowl, toss the blueberries with 2 tablespoons of the flour until well coated. Mix the remaining flour with the dry ingredients. Add the flour mixture and the buttermilk alternately to the creamed mixture, and blend until smooth. Fold in the blueberries. Turn into the prepared pan. Bake for 45 to 50 minutes, or until it tests done. Serve warm. If feeling decadent, top with plain yogurt or whipped cream. Makes one 9-inch square cake.