

## **BLUEBERRY COUNTRY CAKE**

From Sharon Marini

### **INGREDIENTS**

#### **Cake:**

2 pints blueberries, separated (fresh or frozen)  
2 cups sugar  
3 cups flour  
1 cup buttermilk  
3/4 cup shortening  
1 tsp baking soda  
1 tsp vanilla  
1/2 tsp baking powder  
4 eggs, separated

#### **Topping:**

1/2 cup sugar  
1/2 cup flour  
1/2 cup brown sugar  
3/4 stick margarine  
3/4 tsp cinnamon

1/2 cup chopped nuts  
1/2 cup shredded coconut

### **INSTRUCTIONS**

Drain blueberries well and sprinkle with a small amount of flour.

Using 1 pint of blueberries, mix all the dough ingredients except the egg whites.

Beat egg whites and add to dough.

Pour into a greased and floured 9x13 inch pan.

Sprinkle remaining blueberries on dough.

Mix topping ingredients and put over blueberries.

Mix together 1/2 c. chopped nuts and 1/2 c. coconut and sprinkle on top.

Bake in 350 degree oven for 50-60 minutes.

Enjoy!!