
Blueberry Gingerbread Squares

Debby Smiley

Servings: 15

Preparation Time: 30 minutes

Rating: 7.5

Recipe originally from CMP bill.

These are great. Best when I use my lasagne pan.

1/2 cup shortening

1 cup sugar

1 egg

2 cups flour, sifted

1/2 teaspoon ginger

1 teaspoon cinnamon

1/2 teaspoon salt

1/2 teaspoon baking soda

1 cup buttermilk, or sour milk

3 tablespoons molasses

1 cup blueberries

2 tablespoons flour

1/4 cup sugar

Cream the shortening and sugar. Add the egg and mix well.

Sift together the flour, ginger, cinnamon, salt, and soda and add to creamed mixture alternately with milk.

Add the molasses.

Shake blueberries in bag with 2 Tablespoons flour. Fold blueberries into batter.

Pour the batter into a prepared 15 x 10 x1" baking pan.

Sprinkle the sugar over the batter. When the cake is baked, this becomes a sweet crusty topping.

Bake at 350 degrees for 18 to 20 minutes; or use a 13 x 10 " pan and bake 30 to 40 minutes, or a 9 x 13" pan for 50 minutes.

Serving Ideas: serve topped with whipped cream

Bread, Desserts

Per Serving (excluding unknown items): 218 Calories; 8g Fat (30.7% calories from fat); 3g Protein; 35g Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol; 137mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.