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## Spiced Blueberry Breakfast Cake

- 1½ cups flour
- ½ cup yellow cornmeal
- ½ cup sugar
- 1½ tsp. baking powder
- ½ tsp. baking soda
- ¾ tsp. cinnamon
- ½ tsp. salt
- ⅛ tsp. allspice
- 1 cup buttermilk
- 1 large egg
- 6 Tbsp. butter, melted
- 2 pkg. (6 oz. each) fresh blueberries



1. Preheat oven to 400°F. In medium bowl, whisk together flour, cornmeal, ¼ cup of sugar, baking powder, baking soda, cinnamon, salt and allspice. In another bowl, whisk together buttermilk, egg and 4 tablespoons melted butter.
2. Pour remaining 2 tablespoons butter into 9-inch cake pan, tilting to coat. Sprinkle remaining ¼ cup sugar over butter, and top with blueberries in single layer.
3. Make well in center of dry ingredients and pour in buttermilk mixture. Mix until just combined. Spoon batter over berries, smoothing top.
4. Bake 30 minutes or until cake tester comes out clean. Let cool in pan 5 minutes. Invert onto serving platter. Serve warm, cut into wedges.

Makes 8 servings

Per serving: 300 calories, 11 g fat, 45 g carbohydrates (2.5 g fiber), 5 g protein, 359 mg sodium

