

Melt-In-Your-Mouth Blueberry Cake

2 eggs, separated

1 cup sugar

¼ teaspoon salt

½ cup shortening

1 teaspoon vanilla

1 ½ cups sifted flour

1 teaspoon baking powder

1/3 cup milk

1 ½ cups fresh blueberries

Beat egg whites until stiff. Add about ¼ cup of sugar to eggs and keep them stiff.

Cream shortening, add salt and vanilla to this. Add remaining sugar gradually. Add unbeaten egg yolks and beat until light and creamy. Add sifted dry ingredients alternately with the milk. Fold in beaten whites. Fold in fresh blueberries (Take a bit of the flour called for in the recipe and shake the blueberries in it so they wont settle.)

Turn into a greased 8 x 8 inch pan. Sprinkle top of batter lightly with granulated sugar. Bake at 350 degrees for 50- 60 minutes. Serves eight.