**Blueberry Snack Cake Recipe**

CAKE
Butter (for the cake pan)
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon fine salt
1 cup (1/2 pint) cultivated blueberries, or 1 1/2 cups Maine wild blueberries
1/2 cup (1 stick) cool, unsalted butter, cut into 1/2 cubes
1 cup granulated sugar
Finely grated zest of 1/2 lemon
2 large eggs
1/2 cup whole milk

1. Center a rack in the oven and preheat the oven to 350ºF. Butter a 9- by 13-inch baking pan and line the bottom with a piece of parchment cut to fit it.

2. In a bowl, whisk the flour, baking powder and salt to blend them.

3. In another bowl, toss the blueberries with 1 tablespoon of the flour mixture.

4. In a stand mixer with the paddle attachment, beat the butter on medium speed for 1 minute, or until creamy. Add the sugar and lemon zest and beat for 3 minutes, or until very light and fluffy. Add the eggs one at a time, beating until blended after each addition.

5. With the mixer on low speed, alternately add the dry ingredients and the milk in 3 additions, beginning and ending with the dry ingredients, and mixing until each addition is incorporated.

6. Remove the bowl from the stand. With a silicone spatula, give the batter a good stir and fold in the blueberries and the flour in their bowl. Spread the batter in the pan and smooth the top.

TOPPING
1 cup (1/2 pint) cultivated blueberries or 1 1/2 cups Maine wild blueberries
1/4 cup granulated sugar
1 teaspoon ground cinnamon

1. Scatter the blueberries over the cake. In a small bowl, mix the sugar and cinnamon together until blended. Sprinkle it over the cake.

2. Bake the cake for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean and the cake pulls away from the sides of the pan. Transfer to a rack to cool, and cut the cake into rectangles. Serve warm or at room temperature.

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