

Sample recipe from Wild Berries of the West, by Margaret Fuller and Betty Derig

### **Blueberry Molasses Cake**

This family recipe came to Margaret Fuller from her Grandmother Hanford. Auntie Morgan, the proprietess of a boardinghouse for young ladies in the 1890s in Middletown, New York, gave the recipe to Margaret's grandmother. In those days measurements were a little of this and a little of that. In the original recipe, ingredients were measured according to "the size of an egg." The modernized version follows.

1/2 cup sugar	1 teaspoon ginger
1 1/2 cups flour	1 large egg, beaten
1 teaspoon baking soda	3/4 cup molasses
1/8 teaspoon salt	5 tablespoons shortening
1 teaspoon cinnamon	3/4 cup boiling water
1/2 teaspoon cloves	1 cup blueberries

Sift the dry ingredients into a mixing bowl. Add beaten egg and molasses. Mix until flour disappears. Dissolve shortening in boiling water. Add to batter and mix well. Fold in blueberries. Pour into lightly greased and floured 8-inch square cake pan and bake 40 minutes at 350 degrees.