

BLUEBERRY CORNMEAL CAKE

Suggested breads:

- Great Harvest Made from Scratch Cornbread Mix

1 Great Harvest Made from Scratch Cornbread Mix

1 cup canola oil

2 cups of milk

2 large eggs

3-1/2 cups of fresh blueberries

(or any kind of fruit such as mixed berries, peaches, plums, etc.)

If using canned fruit, drain the syrup first.

YOU'LL ALSO NEED:

9" x 13" cake pan OR a 14" cast iron skillet

Spatula

Large mixing bowl

Pan spray

DIRECTIONS:

Preheat your oven to 375 degrees.

In a large bowl, stir together the cornbread mix, canola oil, milk, and eggs. Gently fold in your fruit and then pour batter into your greased cake pan or cast iron skillet. Bake approximately 35-45 minutes* until a knife inserted in the center comes out clean and the cornbread looks golden brown.

Serve as is or top with whipping cream, additional fruit, and/or a dash of cinnamon.

*Bake times will vary due to oven.



MINNETONKA

Michael & Ruth's
Minnetonka Bread Store
17416 Minnetonka Blvd.
Minnetonka, MN
952-476-2515

BURNSVILLE

Karl's
Neighborhood Bread Shop
1100 E. County Road 42
Suite 102
Burnsville, MN
952-891-4767

MINNEAPOLIS

Sally & Tom's
Family Owned Bread Store
4314 Upton Avenue South
Minneapolis, MN
612-929-2899

For a complete bread
schedule, go to
www.greatharvestmn.com