BLUEBERRY POUND CAKE

1 cup softened butter ½ cup of softened margarine

1 cup (8 oz) cream cheese 3 cups sugar

6 large eggs 3 cups flour + little more dredging

2 teaspoons vanilla 2 cups blueberries (frozen berries)

Cream together butter, margarine, and cream cheese. Gradually add sugar,

Add eggs alternately with flour, beating well after each addition. Add vanilla.

Dredge berries in flour to coat and gently fold into batter. Bake in well GREASED

Tube pan for 1 ½ hours at 325

Now than . I use my mixer. I put berries in small zip lock bag with 1 tab. Flour.

I have had to add about 10 mins to baking. Be sure and use real butter to grease your pan.

I fold in hafe of berries and that add the other have. There hard to separate in batter.

BON APPETIT.

DONA CHILDERS

Feb. 23-16

# New Recipes

Chocolate Chip Cookies

# Ingredients

2 ¼ cup flour

1 tea. Baking soda

1tea. Salt

1 cup softened butter (2 cubes)

¾ cup sugar

¾ cup packed brown sugar

1 tea. Vanilla

2 eggs

1 12oz. bag chocolate chips (2 cups)

Preheat oven to 375, use ungreased baking sheets. Bake 8 to 10 mins.

Combine flour, baking soda, and salt in small bowl.

In large bowl,

Cream – butter, sugar, packed brown sugar, and vanilla.

Add eggs one at a time, beating well after each addition.

Gradually mix in flour mixture. Stir in Cho. Chips and may add cup of nuts.

# Drop rounded tablespoon on baking sheet.