

Blueberry Upside-Down Pudding

Ingredients:

- 2 cups blueberries (if frozen, thaw)
- 3/4 cup granulated sugar
- 1 teaspoon lemon rind (grated)
- 3 teaspoons baking powder
- 1 1/3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup cold butter
- 1 egg
- 3/4 cup milk
- Whipped cream (optional)



Directions

1. Preheat oven to 175°C (350°F). Lightly grease a 9-inch pan.
2. Combine blueberries, 1/2 cup granulated sugar, and lemon rind and place in baking pan.
3. In a separate bowl, combine flour, 1/4 cup granulated sugar, baking powder, and salt. Cut in butter.
4. Mix egg and milk together and add to the flour mixture. Mix until just moistened.
5. Pour over blueberries. Bake 45-50 minutes.
6. Serve hot or cold with whipped cream.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.