



Blueberry Lavender Cake

Lois served this tasty cake at our 2016 Meet and Greet and at our Herbal Summer Fruits workshop at Missouri Botanical Garden on August 27, 2016.

1 ¼ c flour	1 egg, beaten	¾ c blueberries
¾ c sugar	1 t vanilla	1 t flour
1 T baking powder	½ c milk	1 T melted butter
½ t cream of tartar	¼ c canola oil	1 T sugar
½ t salt	2 T lavender buds	

Preheat oven to 375.

Grease two 8x5 pans.

Sift flour, sugar, baking powder, cream of tartar, and salt.

Mix egg, vanilla, milk, and oil. Stir in lavender buds.

Add flour mixture to milk mixture. Mix to a semi-thick batter.

Toss berries in 1 t flour. Fold into batter.

Pour into pans.

Bake 25 minutes.

Brush melted butter on top and sprinkle on 1 T sugar.

Bake additional 5 to 10 minutes, until toothpick inserted in center comes out clean.