

# Blueberry Pudding With Lemon Sauce

Preheat oven to 350. Bake 25 minutes or until *lightly* browned

## Ingredients: for pudding:

1/4 c. butter  
1/2 c. sugar  
1 egg  
1 tsp. vanilla  
2 cups (or 1 drained can) of  
blueberries  
1 1/2 c. flour  
1/8 tsp. salt  
2 tsp. baking powder  
1/2 c. milk

## Ingredients for lemon sauce:

1/2 c. sugar  
1 Tbsp. cornstarch  
1 c. water  
2-3 Tbsp. of butter  
1/2 tsp. grated lemon rind  
1 1/2 Tbsp. lemon juice

Beat butter until soft; gradually add sugar and cream together. Blend egg and vanilla into mixture.

Combine flour, baking powder and salt. Add to batter in thirds, alternately with thirds of the milk. Beat until smooth.

By hand, gently fold in blueberries (this better is very thick) and pour into an 8 x 8 greased pan.

## For lemon sauce:

Combine sugar with the cornstarch in small saucepan. Slowly add the water, butter, grated lemon zest, lemon juice (fresh is definitely best when possible) and cook over low-medium heat until thickened and clear.

This "pudding" is more like a coffee cake texture and is not very sweet on it's own. The sauce is the star of the show and is best served warm over cooled cake. The pudding tastes even better the next day! Enjoy this recipe, just as my Grandma wrote it out for me on my wedding day ♥