



## Bowdoin College Blueberry Cake

Yield: one half sheet pan thick 9" x 13" pan

### Ingredients

1 1/2 cups all purpose flour  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1/2 cup butter  
1/2 cup milk  
1/2 cup blueberries  
1/2 cup vanilla extract

### Instructions

1. Preheat oven to 350°F.
2. In a large bowl, whisk together flour, granulated sugar, brown sugar, and salt. Add butter and mix until crumbly. Add milk and vanilla extract, and mix until a dough forms. Fold in blueberries.
3. Pour the batter into a greased 9x13 inch pan. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
4. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.