



Mama's Blueberry Cake

From the kitchen of Margo

Bottom:

*1/2 cup butter
1 cup flour
2 egg yolks*

Filling:

*4 cups blueberries, washed and well drained
1/2 cup sugar
1 tbsp cornstarch
1 tbsp cinnamon
Grated rind of one lemon*

Mix butter and flour until crumbly. Beat egg yolks with 1 tbsp water. Add to flour mixture. Press on bottom and 1 inch up side of a 10-inch springform pan. Refrigerate while making filling.

Preheat oven to 375. Mix fruit with filling ingredients. Put on top of dough. Bake 10 minutes. Reduce heat to 350 and bake 30 minutes longer.

Topping:

*1 cup sour cream
2 eggs, separated
1/2 cup sugar*

Mix sour cream, egg yolks, and sugar well. Beat whites until stiff. Combine gently. Spread on top of cake. Bake until golden brown, about 30 minutes or more.