

BLUEBERRY PUDDING (from Cully & Sully)

Ingredients:

Preheat oven: 180 degrees C. (350 degrees F.) Grease and lightly flour an ovenproof dish. Mix the butter, caster sugar, eggs and vanilla until light and fluffy. Now add the flour and mix well, then fold in the nuts. Put your blueberries into the dish and then spread it with the mixture. Bake for about 45 mins. About half way into cooking, sprinkle with raw sugar and continue baking. Serve warm with fresh cream or vanilla icecream.

125 g Butter, softened

125 g Castor sugar

2 x Eggs

125 g Self raising flour

2 tsp vanilla essence

1+1/2 tbs Almonds or your favorite, chopped

2 x cup Frozen blueberries 1 tbs raw sugar

lovely blueberry oudding