

Saskatoon Pudding Cake (from Ash's Mom)

2 cups Saskatoon Berries

1 tsp cinnamon

1 tsp lemon juice

1 cup flour

$\frac{3}{4}$ cup sugar

1 tsp baking powder

$\frac{1}{2}$ cup milk

3 tbsps melted butter

Topping

$\frac{3}{4}$ cup sugar

1 tbsps corn starch

1 cup boiling water

Toss berries with cinnamon & lemon juice. Pour into greased 8" square cake pan or 12" (across) round, flat dish.

Put flour, sugar & baking powder into bowl. Stir in milk & melted butter. Spoon batter evenly over top of berries.

Combine topping of sugar & cornstarch and sprinkle over batter. Slowly pour boiling water over it all so it is wet. This forms syrupy bottom with berries.

Top is like a biscuit – boiling water makes top look glazed.

Bake at 350 for 40-45 mins

