

# Saskatoon Pudding Cake

**Prep Time: 10 minutes**

**Cook Time: 40-45 minutes**

**Yield: Makes 9-16 squares**

## *Main Ingredients:*

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 tbsp melted butter



## *Topping:*

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

1 tbsp corn starch

1 cup boiling water

Preheat oven to 350°.

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

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

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

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

Bake at 350° for 40-45 minutes.

