



Blueberry Sponge
(Inspired by Apple Sponge Dessert - The complete series Gluten-Free)
Serves 6

1 Pint of blueberries
1/4 Cup Sugar
1/4 Cup water
1 Tablespoon GFCF Margarine
1 Egg
1/4 Cup sugar
1/2 Cup GF flour blend
1 teaspoon baking powder

Preheat oven to 350 degrees.

Grease a 9in pie plate. Rinse and remove any stems from blueberries and place in pie plate Top with 1/4 cup of sugar and microwave on high for 2 minutes. Meanwhile mix water, margarine, egg, sugar, flour blend and baking powder to make a batter. It is like a thick pancake batter. Spoon thinly over the top of the blueberries to cover the entire pie plate. Bake for 25 min or until top starts to turn brown at the edges. Can serve with soy ice cream or rich's whip.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>