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BLUEBERRY SPICE CAKE

The Hay Day Cookbook by Stearns and Williams

¼ pound (1 stick) butter  
1 cup sugar  
1 egg  
3 tablespoons Golden syrup  
2 cups flour  
2 teaspoons pumpkin pie spice (or ½ teaspoon each ground cloves, cinnamon, nutmeg, allspice, and mace)  
Pinch of salt  
1 teaspoon baking soda  
1 cup buttermilk  
1 ½ cups fresh blueberries, tossed with flour to coat  
1 cup heavy cream, whipped with  
2 tablespoons dark rum

Preheat the oven to 350°F.

Cream the butter and sugar until they are light and fluffy. Beat in the egg and the syrup. Stir together the flour, spices, salt, and baking soda. Add the flour mixture to the creamed butter and sugar, alternating with the buttermilk. Stir in the blueberries.

Pour batter into a buttered and floured 9-inch square pan, sprinkle with sugar, and bake at 350°F for 1 hour. Serve warm with rum-flavored whipped cream.

Serves 6 to 8.