

## **Chloe Ellefson's Maple Blueberry Cake**

Chloe, a Wisconsin native, is a huge fan of local, organic ingredients. She makes this cake with whole-wheat flour, farmers' market blueberries, local free-range eggs, and maple syrup from her favorite Door County sugar bush. Substitute as your options dictate; it will still taste great.

2 c. blueberries, fresh or frozen (unthawed)

3 c. flour

½ c. butter, softened

4 oz. cream cheese, softened

34 c. maple syrup

2 t. vanilla

3 eggs

1 t. baking soda

½ t. salt

6 oz. vanilla yogurt

2 T. lemon juice

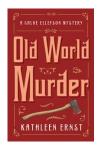
Glaze (optional)

½ c. confectioners' sugar

4 t. lemon juice

In a small bowl, combine blueberries and 2 T. of flour. In a separate bowl, combine the baking soda, salt, and remaining flour. In a large mixing bowl cream the butter and the cream cheese. Add maple syrup, lemon juice, and vanilla, and beat until mixture is light and fluffy. Add eggs one at a time, beating well after each addition. Add the dry ingredients to the creamed mixture alternately with the yogurt.

When everything is well blended, fold in the blueberries. Transfer to a 10-inch fluted pan well coated with butter or cooking spray. Bake at 350 degrees for 65-70 minutes, or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Remove from pan to a wire rack.



Chloe Ellefson's new job as collections curator at a famous open-air historic site brings her face to face with a murder, a stolen artifact, a boss who seems to know little about running a living history museum, and an intriguing new relationship that just might help her banish the difficult memories she's running from.

And that's only her first day.

Old World Murder is the first book in Kathleen's Chloe Ellefson Historic Sites mystery series from publisher Midnight Ink. It is available through independent booksellers and from Amazon and Barnes & Noble, as a trade paperback and in electronic versions for the Kindle and Adobe eBook capable devices like the Nook.