

Blueberry Slump Cake

Dumplings:

1 Cup	All Purpose Flour
2 tsp	Baking powder
½ tsp	Salt
2 Tbsp	Sugar
2 Tbsp	Crisco (shortening)
1/3 Cup	Powdered Milk
XXX	Water to moisten when preparing

Berries:

4 Cups	Berries
¾ to 1 Cup	Sugar
¼ tsp	Cinnamon
1 tsp	Lemon Juice
1 tsp	Lemon Zest (if possible/desired)

Extra:

Whipping cream or ice cream if you can swing it

Directions:

- 1) You can pre-prepare into the following packages if desired (easier to prep in camp)

- a. Large ZipLock for Berry mix
 - b. Med ZipLock for Dumpling dry ingredients (add water later)
 - c. Small ZipLock for Crisco (Shortening)
- 2) To prepare, put berry mix into a med size pot and bring to a light boil, and then lower to a simmer, if fresh berries, add a few tablespoons of water. If from frozen, once berries thaw there should be enough moisture.
- 3) While simmering, prepare dumplings by mixing the dry ingredients with the shortening with a pastry knife (ideal) or two knives or forks (bottom line is to get it into a crumbly texture).
- 4) Add water to crumbly mixture to moisten.. lightly stir enough to mix all the dry stuff into a gooey mess.
- 5) Add spoonfulls of the dumpling mixture directly into simmering blueberry mixture in the pot; should take about 6 or more globs.
- 6) Lower to a light simmer, cover with lid and cook for ~25-35 minutes. Avoid taking of the lid (after all, it's baking) but check a couple times to make sure you're still getting the odd bubbling of blueberries coming up.
- 7) Once done, remove and let sit for a few minutes before serving.