

Blueberry Sour Cream Cake

1 cup brown sugar
1 cup chopped walnuts
1 teaspoon cinnamon
1 stick margarine
1 cup sugar
3 eggs

1 cup sour cream
2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
2 cups blueberries

Combine and set aside brown sugar, walnuts, and cinnamon. In a large bowl beat margarine and sugar with mixer until fluffy. Add eggs, sour cream, flour, baking soda, salt, and vanilla. Mix well. Fold in blueberries with a spoon. Spread 1/2 of the batter in a greased 9x13 pan. Sprinkle 1/2 of the sugar, nut, and cinnamon mixture. Spread the remaining batter on top then the remaining cinnamon mixture. Bake at 350 degrees for 40-45 minutes.