

Blueberry Sausage Breakfast Cake

Servings : 9

Amount	Measure	Ingredient - Preparation Method
1/2	cup	butter - softened
3/4	cup	sugar
1/4	cup	packed brown sugar
2		egg
2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
8	ounces	sour cream
1	pound	ground sausage - cooked and drained
1	cup	blueberries
1/2	cup	chopped pecan
		Blueberry Sauce
1/2	cup	sugar
2	tablespoons	cornstarch
1/2	cup	water
2	cups	blueberries

In a bowl, cream butter and sugars. Add eggs, one at a time, beating well after each one. Combine flour, baking powder and baking soda; add alternatively with sour cream to creamed mixture, beating well after each addition. Fold in sausage and blueberries.

Pour into greased 13x9 pan. Sprinkle with pecans. Bake at 350 for 35-40 minutes.

Combine sugar and cornstarch in a saucepan. Ad water and blueberries. Cook and stir until thick and bubbly. Spoon over individual servings.