**Blueberry Tea Cake**

½ cup butter

1 cup sugar

2 eggs, beaten

1 ½ cup flour

1/8 teaspoon salt

1/8 teaspoon mace

1/8 teaspoon cinnamon

1 teaspoon vanilla

1/3 cup milk

1 ½ cup blueberries

Grease a 9x9 inch pan.

Set oven to 375 degrees

Cream butter with sugar.

Add eggs and beat til smooth.

Stir dry ingredients together

Stir blueberries into dry ingredients

Add dry ingredients alternately with the milk to the creamed mixture, stirring to combine after each addition.

Add vanilla.

Pour into the pan.

Bake for 35 minutes, but check after 25.

Sift confectioners sugar over the top if desired.

Enjoy!