

GINGERBREAD CAKE WITH BLUEBERRY SAUCE

2 cups all-purpose flour
1/3 cup chopped crystallized ginger (optional)
1 1/2 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/8 teaspoon ground cloves
3/4 cup low-fat buttermilk
1/2 cup sugar
1/2 cup molasses
1/4 cup 1% low-fat milk
1/4 cup vegetable oil
2 large eggs
1 1/2 cups frozen blueberries, thawed
Cooking spray
3/4 cup frozen reduced-calorie whipped topping, thawed
GOOD EATS Whole Blueberry Sauce

Preheat oven to 350°. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and the next 7 ingredients (flour through cloves) in a large bowl, stirring well with a whisk; make a well in center of mixture. Combine buttermilk and next 5 ingredients (buttermilk through eggs); stir well with a whisk. Add buttermilk mixture to flour mixture, stirring just until moist. Fold in blueberries. Spoon batter into an 11 x 7-inch baking dish or 9-inch square baking pan coated with cooking spray. Bake at 350° for 45 minutes or until a wooden pick inserted in center of cake comes out clean. Cool in dish for 10 minutes on a wire rack; remove from pan. Cool completely on wire rack. Spoon Blueberry Sauce over top of individual pieces; dollop with whipped topping.