

Blueberry Coffee Cake

INGREDIENTS:

2 c. flour
1 c. sugar
1 c. milk
1/3 c. butter, softened
1 egg
1 T. baking powder
1 t. salt
1 ½ c. blueberries (I used frozen; thawed slightly)

How to make it

Beat all ingredients, except blueberries, in a large bowl on a low speed for 30 seconds. Then beat on medium speed for 2 minutes scraping the bowl occasionally.

Grease a 13×9 pan. Spread half the batter in the pan. Sprinkle blueberries over batter; then, top with remaining batter. Add Streusel Topping and bake at 350 degrees for 40 minutes. Cool 10 minutes in pan. Can be inverted onto a serving plate or left in pan. Drizzle with Glaze. Makes 16 servings.

Streusel Topping:

½ c. chopped walnuts or pecans
1/3 c. brown sugar, packed
¼ c. flour
½ t. cinnamon
1 T. butter, softened

Mix all ingredients together until crumbly. Sprinkle on top of cake.

Glaze:

1 c. powdered sugar
2 T. milk
¼ t. vanilla

Combine all ingredients; drizzle over top of cake.