

Blueberry Coffee Cake

From Terri Miller

Topping:

2 tbsp butter (soft)
1/2 cup brown sugar, firmly packed
1 tsp cinnamon
2 tbsp flour

Batter:

1 1/2 cups flour
2 tsp baking powder
1/2 tsp salt
3/4 cup sugar
1/4 cup butter (soft)
1 egg
1/2 cup milk
1 tsp vanilla

1 cup blueberries

Instructions:

- Preheat oven to 375f.

Topping:

- Mix all topping ingredients in a small bowl with a fork until crumbly. Set aside.

Cake:

- Sift or whisk dry ingredients together in a large bowl.
 - Add butter, egg, milk, and vanilla, and beat with mixer or by hand for 2 minutes. Scrape sides and bottom of bowl down halfway through beating. Beat only until well blended.
 - Add blueberries and stir in gently. Spread batter into a greased 8x8 pan, ensuring that blueberries are all covered by at least a small amount of batter.
 - Sprinkle cake with topping mixture. Bake for 30-40 minutes, or until a chopstick or kebab inserted into middle of cake comes out clean.
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