

Blueberry Coffee Cake

9" cake

INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup butter, melted
3/4 cup white sugar
1 egg
1/2 cup milk
1 cup blueberries

Topping

1/3 cup all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened



DIRECTIONS

1. Preheat oven to 375 degrees F. Grease and a 9 inch pan. Sift together the flour, baking powder and salt. Set aside.
2. In a large bowl, whisk together the melted butter, sugar and egg. Stir in the flour mixture alternately with the milk, mixing just until incorporated. Fold in the blueberries. Pour batter into prepared pan. Cover with topping.
3. For the topping: In a bowl, combine 1/3 cup flour, cinnamon and 1/2 cup sugar. Cut in the butter until mixture resembles coarse crumbs. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

