

## **Blueberry Coffee Cake**

This recipe can be made the day before and baked for breakfast the next morning. Tastes good with Evelyn's Vanilla Pudding. Can be hand mixed, no electric mixer needed.

1 egg  
1/2 cup plus 2 Tbs. sugar, divided  
1-1/4 cups all-purpose flour  
2 tsp. baking powder  
3/4 tsp. salt, optional  
1/3 cup milk  
3 Tbs. butter, melted  
1 cup fresh or frozen blueberries

### **STREUSEL TOPPING:**

1/2 cup sugar  
1/3 cup all-purpose flour  
1/2 tsp. cinnamon  
1/4 cup butter, chilled



In a mixing bowl, beat egg and 1/2 cup sugar.  
Combine flour, baking powder and salt.  
Add flour mixture alternately with milk to sugar mixture, beating well after each addition.  
Stir in butter.  
Fold in berries. If using frozen blueberries, rinse in cold water until thawed; drain well.  
Pour into a greased 8-inch or 9-inch square baking pan.  
Sprinkle with the remaining 2 Tbs. sugar; omit if making Streusel Topping.  
Bake at 350 degrees for 30 - 35 minutes

### **STREUSEL TOPPING:**

In a small bowl, combine sugar, flour and cinnamon; cut in butter until crumbly.  
Eliminate the 2 Tbs. of sugar when using this topping.

Yield: 9 servings.

NOTE: Blueberry Coffee Cake can be prepared the day before and baked in the morning.  
Cover and chill overnight.  
Remove from the refrigerator 30 minutes before baking.  
Bake as directed above.