

Blueberry Crumb Coffee Cake



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
vanilla ice cream



Before purchasing fresh blueberries, check the container for stains that indicate spoiled or crushed berries. Always look for blueberries that are plump, firm and uniform in size.

SHOPPING LIST

- blueberries

ON HAND

- butter • egg • milk • flour
- baking powder • salt • sugar
- cinnamon

INGREDIENTS

- 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1 egg
- 2 cups fresh or frozen blueberries
- 1/2 cup milk

TOPPING:

- 1/4 cup all-purpose flour
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 3 tablespoons butter or margarine

SERVES 9

COOK'N *Express*

- Frozen blueberries can be added directly to the recipe. Unthawed berries will not “bleed” into the batter.
- Quickly soften butter by slicing or grating it and letting it stand for 10 minutes.

Make Ahead

Bake the coffee cake as recipe directs; cool and wrap in plastic wrap. Microwave individual pieces for about 30 seconds on LOW to warm slightly before serving.

♦ VARIATION

Blackberries, raspberries or chopped peaches will make a great stand-in for the blueberries.

1 Preheat oven to 375°F. Mix flour, baking powder and salt on waxed paper. Cream softened butter and sugar in a large mixing bowl until light and fluffy. Beat in egg.



2 Place blueberries in a bowl; dust with a small amount of flour mixture. Toss to coat. Add remaining flour mixture and milk alternately to creamed mixture, mixing continually.

3 Gently fold blueberries into batter. For topping, mix flour, sugar and cinnamon in a small bowl. Cut in butter until crumbly.



4 Spread batter into a greased and floured 8-inch square baking dish. Sprinkle topping over batter. Bake for 45 minutes or until topping is golden brown. Cut into squares. Serve warm.