

Blueberry Coffee Cake - 2020 Recipe Card

2 cups blueberries (fresh or frozen)

¼ cup water

¼ cup sugar

2 Tbsp cornstarch

1 ½ cups all-purpose flour

¾ cup sugar

½ tsp. baking powder

¼ tsp. baking soda

¼ cup butter

1 egg, lightly beaten

½ cup buttermilk

½ tsp. vanilla

¼ cup all-purpose flour

¼ cup sugar

2 Tbsp. butter

1. Filling: In a medium saucepan combine blueberries and the water. Bring to boiling; reduce heat. Simmer, covered, about 5 minutes or until blueberries are tender. In a small bowl, stir together ¼ cup sugar and the cornstarch; stir into blueberry mixture. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Set filling aside.
2. Preheat oven to 350 degrees F.
3. Cake: In a medium bowl stir together the 1 ½ cups flour, the ¾ cup sugar, the baking powder, and baking soda. Using a pastry blender, cut in the ¼ cup butter until mixture resembles coarse crumbs. Make a well in the center of flour mixture; set aside.
4. In a small bowl combine egg, buttermilk, and vanilla. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Spread half of the batter in an 8x8x2-inch baking pan. Spoon and gently spread filling over batter in pan. Drop the remaining batter in small mounds on top of filling.

5. Topping: In a small bowl stir together the $\frac{1}{4}$ cup flour and $\frac{1}{4}$ cup sugar. Cut in the 2 tablespoons butter until mixture resembles coarse crumbs. Sprinkle over coffee cake. Bake for 40-45 minutes or until golden. Serve warm. Makes 9 servings.

Tip: To make a larger coffee cake, double the recipe and use a 9x13 pan; bake 45-50 minutes.

Source: Better Homes and Gardens Special Interest Brunch & Breakfast Magazine