

Class 62

Blueberry Coffee Cake

Ingredients:

Batter: 1/2 c. butter

1 tsp. vanilla

2 c. all-purpose flour

1/2 tsp. baking soda

1 1/4 c. sour cream

1 1/4 c. white sugar (divided)

3 eggs

2 tsp. baking powder

1/2 tsp. salt

2 c. Ontario Blueberries (fresh or frozen)

Topping: 1/4 c. brown sugar, lightly packed

2 tbsp. all-purpose flour

1 tbsp. butter

2 tbsp. almonds, slivered or chopped

1/2 tsp. cinnamon

Directions:

Batter: Cream together, thoroughly, butter, 1 c. sugar and vanilla in a large bowl with an electric mixer. Add eggs, one at a time, beating until light and fluffy. Combine flour, baking powder, baking soda and salt. Add flour mixture and sour cream alternately to creamed mixture ending with flour. (Batter will be thick) Combine Blueberries with remaining 1/4 c. sugar. Spread 1/2 the batter in a greased 10" spring form pan. Sprinkle with blueberries and top with remaining batter.

Topping: Combine topping ingredients and sprinkle over batter. Bake at 350°F for 50 – 55 minutes. Serve warm or cool.