

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Best Ever Bang'n Blueberry Coffee Cake

"I finally created the best ever recipe!"



Darci Juris
Scottsdale, AZ
(Pop. 217,385)

Need a terrific coffee cake to serve at breakfast or your next brunch? Well, Darci Juris has a recipe you have to try! Her Bang'n Blueberry Coffee Cake is so moist and the streusel adds a sweet crunch. Along with a cup of coffee, it's a great way to start your day.

See step-by-step photos of Darci's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/coffeecake

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Bang'n Blueberry Coffee Cake



What You Need

STREUSEL

- 1/4 c brown sugar
- 1/4 c white sugar
- 1/4 c flour
- 3 tbsp butter, room temp
- 1 tsp cinnamon

CAKE

- 1 1/2 c all-purpose flour, sifted
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 egg, beaten
- 3/4 c white sugar
- 1/3 c butter, melted
- 1/2 c milk, buttermilk, or soy milk
- 1 tsp vanilla extract
- 1 1/2 c blueberries, frozen

Directions

- Preheat oven to 375 degrees. Grease and flour a loaf or cake pan.
- For the topping, in small mixing bowl combine streusel ingredients. Blend with fork until crumbly. Set aside.
- In a small sauce pan, heat half the blueberries and 1 tsp of sugar over medium heat. Occasionally mash berries. Heat until berries turn into slightly thick syrup. Remove from heat and set aside.
- In a small bowl, sift flour with baking powder and salt. In a medium bowl, mix together beaten egg, 3/4 cup sugar and 1/3 cup melted butter. Add milk and vanilla. Stir in flour mixture and mix well.
- Pour half the batter into a greased and floured pan. Sprinkle with remaining blueberries and half the streusel topping. Then top with remaining batter.
- Using a spoon, drizzle the blueberry syrup over the top. Gently swirl with a toothpick and slightly mix. Top with remaining streusel.
- Bake for 35 to 45 min. or until cake tests done. Partially cool in pan on wire rack.

Submitted by: Darci Juris, Scottsdale, AZ (Pop. 217,385)

www.justapinch.com/coffeecake