

**Blueberry Coffee Cake**  
*Oversalted.wordpress.com*



**Ingredients**

**Batter**

2 cups all-purpose flour, sifted [800 calories]

2 teaspoons baking powder

½ teaspoon salt

¼ cup (½ stick) salted butter, room temperature [400 calories]

¾ cup granulated white sugar [580 calories]

1 egg

½ cup 2% milk [55 calories]

1 cup fresh blueberries or 2 cups frozen blueberries [85 calories] (*Fresh blueberries are larger and won't stain the batter itself; frozen blueberries are smaller, squishier, and will most definitely turn your batter blue.*)

- *Baking note: This recipe can also be made just as effectively by substituting the flour and baking powder for 2 cups of Bisquick. You should also reduce the amount of salt by half.*

**Crumb Topping**

½ cup granulated white sugar [390 calories]

¼ cup all-purpose flour [100 calories]

¼ cup (½ stick) salted butter, room temperature [400 calories]

½ teaspoon cinnamon

**Recipe**

*Serves 12 generous slices*

Calories per slice: 235 calories

Pre-heat the oven to 375 degrees Fahrenheit. Grease and flour (or use cooking spray) a square pan (8 or 9 inches on a side).

In a large bowl, sift the flour, baking powder, and salt together. Combine well with a wire whisk. In a separate bowl, cream the butter, and once smooth, gradually stir in the sugar with a large wooden spoon. Add the egg, stir well to combine, and then add the milk and stir until fully combined. Add the dry ingredients a little bit at a time, making sure to combine between each addition.

Once all ingredients are combined, carefully fold in the blueberries. Spread the batter evenly in the greased pan.

*\* If you're too rough with this step, the blueberries will be easily crushed and turn your cake into a blue mess. \**

In a small bowl, cream the butter for the crumb topping. Add the flour, sugar, and cinnamon, then use a fork to roughly mix the ingredients together. The end result should appear as a chunky, grainy texture – a.k.a. crumbs.

Spread the crumb topping over the coffee cake batter, and then bake for 40-45 minutes or until a tester inserted into the center comes out smooth. Slice and serve hot.