

BLUEBERRY COFFEE CAKE



Streusel

- 1/3 cup sugar
- 1/2 cup unbleached all-purpose flour
- 1 teaspoon cinnamon
- 1/8 teaspoon salt
- 4 tablespoons butter, at room temperature

Cake

- 2 cups unbleached all-purpose flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 3/4 cup sugar
 - 4 tablespoons butter, softened
 - 1 large egg, at room temperature
 - 1 teaspoon vanilla extract
 - 1/2 cup milk, at room temperature
 - 2 cups fresh or frozen blueberries
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- Preheat the oven to 375°F. Lightly grease an 8" square, 9" square, or 9" round cake pan. If you use an 8" square pan or round pan, make sure it's at least 2" deep.
 - **To make the streusel topping:** Mix the sugar, flour, cinnamon, and salt in a small bowl. Cut or rub in the butter with the side of a fork, two knives or your fingertips until it reaches a crumbly state. Set aside.
 - **To make the cake:** Blend the flour, baking powder, and salt together in a medium-sized mixing bowl.
 - In a separate bowl, beat together the sugar, butter, egg, and vanilla.
 - Alternately add the milk and the flour mixture to the sugar/butter mixture, ending with flour. Add blueberries. Stir only enough to blend.
 - Pour the batter into the prepared pan. Sprinkle the streusel topping over the batter.

- Bake the cake for 40 to 45 minutes, or until a toothpick or knife inserted into the center comes out clean.
- Remove the cake from the oven, and set it on a rack to cool for 10 minutes. Serve right from the pan. Or, to transfer to a serving plate, Loosen the sides with a knife or spatula and gently tip the cake out onto a serving dish.