

# Blueberry Coffee Cake

From [Bakingbetter.com](http://Bakingbetter.com)

- 1 cup all purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter softened (one stick)
- 1/3 cup light brown sugar (lightly packed)
- ¼ cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup milk
- ½ cup blueberries

## Topping\*

- 2 tablespoons all purpose flour
- 1 teaspoon cinnamon
- 1/3 cup sugar
- 2 tablespoons cold butter
- ¼ cup finely chopped pecans (optional)

Preheat oven to 350 degrees and grease and flour pan.

In a small bowl, combine the flour, baking powder, and salt, whisk to combine.

In a different bowl, cream butter, brown sugar, and white sugar together until light and fluffy, 2-3 minutes. Add eggs and vanilla to the butter mixture and beat to combine.

Now add ½ of the flour mixture to the butter mixture and beat to combine, add ½ of the milk, beat to combine. Repeat with the second half of the flour and milk, beating until just combined.

Fold in blueberries.

Pour into prepared pan.

For the topping combine all ingredients in a small bowl and with a pastry cutter or two knives, cut in the cold butter until the mixture looks like wet sand, there may be a few small bits of butter left behind, but that is OK. Mix in pecans (optional) Sprinkle the topping mixture evenly over batter. Place in preheated oven and bake for 25-35 minutes or until a toothpick inserted in the center comes out clean with no batter on it (moist crumbs are OK)

\*Alternate topping, 2 tablespoons of sugar and ¼ teaspoon of cinnamon, sprinkled over the

batter.