

Blueberry Coffee Cake

Sherri Chavez

Ingredients

1/4 cup butter, softened
2/3 cup sugar
1 egg
1 1/8 cups all-purpose flour, divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup fresh or frozen blueberries
1 (3 ounce) package cream cheese, cubed

TOPPING:

2 tablespoons all-purpose flour
2 tablespoons sugar
1 tablespoon cold butter

Directions

1. For batter, in a large mixing bowl, cream butter and sugar. Beat in egg. Combine 1 cup flour, baking powder and salt; gradually add to creamed mixture alternately with milk. Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to a greased 8-in. square baking dish.

2. For topping, in a small bowl, combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Serving Size (6)