



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Blueberry Coffee Cake

3 cups flour
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, softened
1 1/2 cups granulated sugar
1 teaspoon vanilla
4 eggs
1 cup sour cream
2 cups fresh blueberries, washed or frozen blueberries, drained

Topping:
1/2 cup brown sugar
2 Tablespoons flour
3 teaspoons cinnamon

Preheat oven to 350. Heavily spray tube or bundt pan with baking spray. Mix together dry ingredients and set aside. Combine brown sugar, flour and cinnamon and set aside. Cream butter, add sugar, vanilla and eggs and mix thoroughly. Add dry ingredients and mix thoroughly. Blend in sour cream with mixer on low.

Spread 1/3 batter in greased pan. Top with 1/2 the blueberries and sprinkle with half the topping mix. Repeat. Top with the remaining batter. Bake 1 hour or more as needed until toothpick comes out clean. Cool completely. Loosen edges gently and turn out of pan. Gently invert onto decorative plate or platter. Drizzle with powdered sugar, vanilla and water glaze or sprinkle with powdered sugar.

* I made my glaze with powdered sugar, a touch of water and a few drips of almond extract. It gave it a nice flavor and kept the glaze bright white. The vanilla can darken it.