

Blueberry Tea Cake

Yields 9-12 servings

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1/2 cup milk
- 1 cup fresh or frozen blueberries

For the crumb topping:

- 1/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon
- Pinch of salt
- 1/4 cup (1/2 stick) cold unsalted butter, cut into bits

Directions:

1. Preheat oven to 375 degrees F. Lightly oil an 8x8 baking dish or coat with nonstick spray.
2. To make the crumb topping, combine the flour, brown sugar, cinnamon and salt in a medium bowl.
3. Add the cold butter and toss to coat, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs; set aside.
4. In a large bowl, sift together the flour, baking powder and salt.
5. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and sugar on medium-high until light and fluffy, about 2-3 minutes.

6. Beat in egg and milk until well combined.
7. Gradually add flour mixture to the sugar mixture at low speed, beating just until incorporated.
8. Gently fold in the blueberries.
9. Spread the batter into the prepared baking dish.
10. Sprinkle the crumb topping evenly over the bread cubes.
11. Place into oven and bake for 35-40 minutes, or until golden brown.
12. Remove from oven and cool on a wire rack.

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