

Blueberry Coffee Cake

A Family Favorite for over 50 years!

(This is for an 8x8 square pan, though I don't bother with that and so simply double the recipe and bake it in a 9x13 pan.)

Ingredients:

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup shortening (I've tried butter...doesn't work as well)
1 egg

Method: Mix these first three ingredients until well combined.

Ingredients:

2 cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup milk

2 cups blueberries (wild Maine ones if you can find them)

Method:

Sift flour, baking powder, and salt together and then add the first three ingredients alternately with the milk. When well combined, folded berries in being careful not to smash them.

The batter will be stiff so spread into the baking dish.

Topping:

$\frac{1}{2}$ cup white sugar
 $\frac{1}{3}$ cup flour
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ cup softened butter

Crumb together and place on top of mixture. Bake cake at 375° for 40–50 minutes.

