

Blueberry Buttermilk Coffee Cake

1/4 cup butter, softened
1/2 cup white sugar
1 egg
1/2 tsp. vanilla extract
2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 cup buttermilk
1 cup blueberries (fresh or frozen)

Topping

1/4 cup all-purpose flour
1/4 cup white sugar
2 to 3 tbsp. butter

1. Preheat oven to 350°. Grease and flour an 8x8 inch pan (or a 9-inch round pan); set aside.
2. In a large bowl, cream together 1/4 cup butter and 1/2 cup sugar until light and fluffy. Beat in the egg, followed by the vanilla.
3. Stir together the flour, baking powder, baking soda, and salt. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Stir in blueberries. Pour batter into prepared pan.
4. In a small bowl (or food processor), combine remaining flour and sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of batter.
5. Bake for 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Set pan on a wire rack to cool. Covered with plastic wrap, this stays fresh for several days. Reheat leftovers if desired.

Adapted from allrecipes.com