



# Blueberry Streusel Coffee Cake

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## INGREDIENTS

- 1, 8x8 pan or 2 bread loaf sized pans

### BATTER

- 2 Cups flour
- 2 Tsp baking powder

- ½ Tsp salt
- ¼ Cup butter
- ¾ Cup sugar
- ½ Cup milk
- 2 Cups blueberries
- 1 large egg

### STREUSEL TOPPING:

- 3 Tbsp flour
- ½ Cup packed brown sugar
- 2 Tsp cinnamon
- 3 Tbsp butter
- ½ Cup chopped pecans

## STREUSEL TOPPING DIRECTIONS:

1. Combine dry ingredients, cut in butter and mix in nuts. Set aside. Reserve some pecans to place on top when the cake is almost done.

## BATTER DIRECTIONS:

1. Mix flour, baking powder, and salt - then set aside. Cream together butter and sugar; beat in the egg; add milk and mix well.
2. Combine wet and dry ingredients - batter will be thick... fold in blueberries - do not over mix. Scrape batter into pans. Top with streusel topping mixture evenly - do not press mixture into dough.
3. Bake at 375° for 45-50 minutes. After 30 minutes of baking, sprinkle the crushed pecans on top of the cake and place back in the oven.
4. Monitor dough - use toothpick to check - will come out almost clean - do not overcook.

## FSU CONNECTION:

My children (both FSU alumni) loved this for breakfast before class and finished it after class/work. I would bring this dish to the office at the Veterans center, and it was a huge hit with the student veterans. It is now a favorite of Office/Building receptions and there's never any leftovers.