

Blueberry Streusel Coffee Cake

Julie gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup flour
1 1/2 teaspoons baking
powder
1/2 teaspoon salt
1/3 cup sugar
1 egg
1/2 cup milk
1/3 cup cooking oil
1 tablespoon lemon juice
1 cup blueberries
TOPPING
1/3 cup sugar
1/4 cup flour
1/8 teaspoon salt
1/4 teaspoon cinnamon
2 tablespoons butter or
margarine*

In a bowl, combine the flour, baking powder, salt, sugar, egg, milk and cooking oil. Mix well.

Place the batter into a 9x12-inch baking pan.

In a bowl, combine the lemon juice and blueberries. Spoon over the top of the batter.

In a bowl, combine the sugar, flour, salt, cinnamon and butter. Mix well. Spoon over the top of the blueberry mixture.

Bake in the oven at 375 degrees for 40 to 50 minutes.

Per Serving (excluding unknown items): 2158 Calories; 106g Fat (43.6% calories from fat); 28g Protein; 281g Carbohydrate; 9g Dietary Fiber; 291mg Cholesterol; 2430mg Sodium. Exchanges: 8 Grain(Starch); 1 Lean Meat; 1 1/2 Fruit; 1/2 Non-Fat Milk; 20 Fat; 9 Other Carbohydrates.