

Blueberry Coffeecake

By ELAINE CORN

I remember my mom making this every blueberry season. Back then the season was short, the blueberries extremely expensive. Now that we're riding the Big Blue Wave all summer from blueberries planted to excess, I make this cake more often.

My mom made this with Crisco, but I use butter. To produce a tender crumb, don't overbeat the batter while adding the flour mixture. Sometimes, if using frozen blueberries, the batter will turn blue! But it will bake white.

Topping:

½ cup sugar
1/3 cup flour
1 teaspoon cinnamon
½ stick soft butter

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
¾ cup sugar
½ stick softened butter
1 egg
½ cup milk
2 cups fresh or frozen blueberries (thawed slightly if frozen)

1. Grease a square baking dish. Set oven to 350 degrees.
2. Combining topping ingredients with your fingers to produce a light crumbly mixture. Set aside.
3. Sift together the 2 cups flour, baking powder and salt.
4. Using a mixer, beat butter and sugar until light and fluffy. Add egg and continue mixing.
5. With mixer at lowest speed, add sifted flour mixture alternately with the milk, mixing just until blended.
6. By hand, carefully stir in blueberries.
7. Spread batter in the greased baking dish. Sprinkle with topping. Bake 45 to 50 minutes, until top is browned and crunchy. Cool on a rack before slicing into squares.

This cake freezes well wrapped in heavy foil.