



Blueberry Streusel Coffee Cake (p.1)

Cake Batter:

2 $\frac{3}{4}$ cups flour (we mixed organic whole wheat and unbleached pastry flours)
1 $\frac{1}{2}$ tsp. each, baking powder & baking soda
1 tsp. salt
 $\frac{3}{4}$ cup butter, softened
1 cup sugar
3 Eggs
16 oz. Sour Cream
2 tsp. Pure Vanilla Extract

Streusel:

$\frac{3}{4}$ cup each, brown sugar & chopped walnuts
1tsp. Cinnamon
2 Cups blueberries, rinsed and drained



Blueberry Streusel Coffee Cake (p.2)

Preheat oven to 375. Serves 10-12. Prep time: about 20 minutes.

Grease & flour 10" bundt pan. Combine dry batter ingredients in a bowl & set aside. In separate bowl use electric mixer to cream butter & sugar until fluffy. Add eggs one at a time beating well after each addition. Add the flour mixture alternately with the sour cream and vanilla. Mix until well blended. Combine streusel ingredients except for blueberries and reserve $\frac{1}{2}$ cup. Toss the rest of the streusel with the blueberries. Spread $\frac{1}{3}$ cake batter in pan and top with $\frac{1}{2}$ blueberry mixture, then alternate another $\frac{1}{3}$ of batter, the rest of the blueberry mixture, and remaining batter. Sprinkle top with $\frac{1}{2}$ cup reserved streusel mixture. **Bake 60-65 minutes** – until a toothpick comes out clean. Turn onto a cake plate. When fully cooled sprinkle with powdered sugar.