

Blueberry Coffee Cake

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 50 minutes

Serves: 8

CHints: Blueberries are in season in early spring. When they are baked, they pop and the juices spread through the cake. Turbinado sugar is larger than crenulated sugar and adds to the crunchy topping.

1-1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sugar
1/4 cup brown sugar
6 tablespoons butter, soft
1 teaspoon vanilla extract
1 egg
1 egg white
1-1/3 cup low-fat buttermilk
2 cups fresh blueberries
1 cup chopped pecans
Cooking spray

Topping:
2 tablespoons brown sugar
1 teaspoon cinnamon
1 tablespoon turbinado or regular sugar

Preheat oven to 350 degrees and locate a 9" round metal, glass or silicone baking pan. You do not need cooking spray if you are using a silicone pan.

Spoon flour into dry measuring cups and run a knife across the top to level it out. In a medium mixing bowl, whisk together the dry ingredients like the flour through the salt. In a large mixing bowl, cream together sugar and butter with an electric mixer for 2 minutes. Beat in the vanilla and both eggs. Add the dry flour mixture and buttermilk in alternate stages starting with the flour and ending with the flour. Mixing after each is added to the bowl. Blend in the pecans.

Pour half the batter into the pan and sprinkle evenly with 1 cup berries. Pour the remaining batter and top with the rest of the blueberries. By adding the berries in stages, they will cook evenly through the cake.

In a small bowl combine the topping ingredients. Sprinkle over the top and bake at 350 for 50 minutes or until a toothpick inserted in the center comes out clean. Cool the cake for 10 minutes before removing it from the pan. It will cook quickly if you elevate it on a wire rack away from the oven.

Enjoy with a cup of coffee or tea for breakfast or with a scoop of whipped topping as a dessert.