## Very Blueberry Coffee Cake/Muffins

1/4 c stick margarine, softened

1/2 (8 oz) package of fat-free cream cheese

1 cup sugar

1 egg

1 cup all-purpose flour

1 tsp baking powder

1/4 tsp salt

1 tsp vanilla extract

2 cups fresh or frozen blueberries (or huckleberries), unthawed

Vegetable cooking spray

2 T sugar

1 tsp ground cinnamon

Beat margarine and cream cheese at medium speed of an electric mixer until creamy; gradually add 1 cup sugar; beating well. Add egg; beat well. Combine flour, baking powder and salt; stir into margarine mixture. Stir in vanilla; fold in berries. Pour batter into a 9-inch round cake pan coated with cooking spray. Combine 2T sugar and cinnamon; sprinkle over batter.

Bake at 350 degrees for one hour; cool on a wire rack. **For muffins**, use 1-1/2 cups of the tiny “wild” blueberries. Pour in muffin tins and bake for about 20 minutes.