



Blueberry Coffee Cake III



Prep	Cook	Ready In
15 m	45 m	1 h

allrecipes

SAFeway

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Donean

"A simple coffee cake studded with blueberries and topped with a crunchy pecan streusel."

Ingredients

1/4 cup butter	2 cups blueberries
3/4 cup white sugar	1/2 cup brown sugar
1 egg	3 tablespoons all-purpose flour
1/2 cup milk	1 teaspoon ground cinnamon
2 cups all-purpose flour	1/2 cup chopped pecans
2 teaspoons baking powder	3 tablespoons butter
1/2 teaspoon salt	

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch springform pan. Sift together the flour, baking powder and salt. Set aside.
- 2 In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the blueberries. Pour batter into prepared pan. In a small bowl, combine brown sugar, 3 tablespoons flour, cinnamon and chopped pecans. Cut in butter until crumbly. Sprinkle over the batter.
- 3 Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

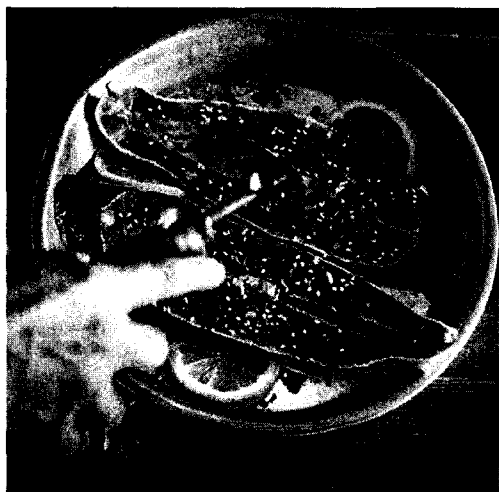
Blueberries 2 Lb
\$6.99 for 1 item -
expires today

**McCormick Sea
Salt Grinder 2.12
Oz**
\$3.00 for 2 item -
expires in 2 weeks

**McCormick Gourmet
Collection Organic
Ground Cinnamon
1.25 Oz**
25.00% Off For 1 item -
expires in 2 weeks

**Land O Lakes Salted
Sweet Cream Butter
Half Sticks 16 Oz**
\$3.99 for 1 item -
expires in 3 weeks

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