

BLUEBERRY COFFEECAKE

INGREDIENTS

½ cup butter
1 cup sugar
3 eggs, lightly beaten
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon soda
2 cups unbleached white flour, unsifted
1 cup sour cream
2 cups fresh or frozen blueberries

TOPPING

1 cup brown sugar
¼ cup butter
¼ cup flour

DIRECTIONS

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, baking powder, salt, and soda. Alternating, add flour and sour cream. Fold in blueberries. Pour into a well-buttered cake pan approximately 9 x 13 by 2 inches. For the topping: Cream brown sugar and butter. Add flour to get a semi-dry, lumpy mixture. Spread on top of the batter. Bake for 30 minutes **or** until a toothpick inserted in the center comes out clean. The topping should melt and partially sink into the batter.

Source: San Francisco A La Carte