



## Blueberry Breakfast Cake

Yield: 16 Pieces

### Ingredients:

2 cups all-purpose flour approximately 9 ounces  
½ cup sugar  
2 teaspoons baking powder  
1 large egg lightly beaten  
½ cup milk  
¼ cup butter or margarine softened (NOT melted)  
1 teaspoon grated lemon peel  
2 cups fresh or frozen blueberries

### For the topping:

⅓ cup sugar  
¼ cup all-purpose flour  
¼ cup walnuts finely chopped  
½ teaspoon ground cinnamon  
3 tablespoons cold butter or margarine

### For the drizzle: (optional)

½ cup powdered sugar  
2 tablespoons milk more or less to get to a drizzling consistency

Preheat the oven to 350 F and spray or grease a 9-inch square baking pan.

In a large bowl, whisk together flour, sugar and baking powder. Cut butter into small pieces.

Add egg, milk, butter and lemon peel; mix just until dry ingredients are moistened. You may need to finish mixing with your hands to get all the flour incorporated. The batter will be very thick.

Fold in the blueberries. Because the batter is so thick, this may take a few minutes. Spread into a greased 9-in. square baking pan.

For topping, combine sugar, flour, walnuts and cinnamon in a mini food processor or bowl. Add butter and pulse, or cut in if doing by hand, until mixture is crumbly. Don't over process. I like to do this with my fingers so I can tell when it's ready by touch. Sprinkle over batter.

Bake at 350 degrees F for 40-45 minutes or until cake tests done.

For drizzle, combine the powdered sugar and milk. If too thick, add a few drops of additional milk at a time until it reaches drizzling consistency. Drizzles over the top of the cake and allow to sit until sugar solidifies.

### **Notes**

This cake has a very thick batter that will have to be spread into the pan rather than poured. It's also very important to make sure you are measuring your flour properly so that you don't end up with more than you are supposed to. Always measure flour using the "scoop and sweep" method.

To make this in a 13x9 pan double the recipe. Follow the baking instructions and check at 40 minutes.