

# BLUEBERRY COFFEE CAKE

## Ingredients

1 c canola oil  
1 1/2 c. sugar  
3 eggs  
1 c. sour cream  
1/2 tsp. baking soda  
1 Tbsp. vanilla  
Zest of 1 lemon  
3 c. + 3 Tbsp flour  
3 tsp baking powder  
3 c. blueberries (divided)  
1 tsp cinnamon  
Pinch nutmeg (freshly grated)

*Topping ingredients on back...*

## Method

- Spray a spring form tube pan with non-stick spray
- Dissolve baking soda in sour cream. Set aside.
- Mix together: oil, sugar, eggs & vanilla & lemon zest
- Add flour (1 c. at a time) & baking soda (1 tsp. at a time) alternately with sour cream
- Mix by hand just until moistened after each addition
- In a separate bowl, combine blueberries, nutmeg, cinnamon & 3 Tbsp flour
- Smooth out 1/2 the batter into pan
- Sprinkle 3 c. blueberry filling over top
- Cover with remaining batter
- Combine topping ingredients in a separate bowl. Sprinkle over top
- Bake in preheated 350° oven for 55 minutes or until toothpick inserted in cake comes out clean

# BLUEBERRY COFFEE CAKE

## Ingredients

### Topping

1/8 c. sugar

1/2 c. blueberries (divided)

1 tsp cinnamon

## Method

See above