



BLUEBERRY MUFFIN COFFEE CAKE

- 2 Cups Flour
- 3 Teaspoons Baking Powder
- 2 Tablespoons Sugar
- 1/2 Teaspoon Salt
- 1 Egg, Beaten
- 1 Cup Milk
- 3 Tablespoons Melted Butter
- 1/4 Cup Butter
- 1/4 Cup Brown Sugar
- 1 Teaspoon Cinnamon
- 1 Cup Fine Dry Bread Crumbs
- 1 Cup Blueberries

DIRECTIONS

1. Cream butter and 2 tablespoons sugar.
2. Sift dry ingredients into butter mixture.
3. Beat egg in another bowl and add milk.
4. Stir liquid ingredients into dry ones, just to blend.
5. The batter should look lumpy.
6. Fold in Blueberries.
7. Spread in a greased 9 inch pan.
8. Pour melted butter over the top.
9. Combine brown sugar, cinnamon and bread crumbs with a fork.
10. Sprinkle generously over cake.
11. Bake in a 425 degree oven for 25 minutes.