

Blueberry Streusel Coffee Cake from She Makes and Bakes

Prep time: 20 minutes Bake time: 35-40 minutes at 375

Makes a 9x13 pan

1/2 cup butter, softened
1 3/4 cups sugar
2 eggs
2 teaspoons vanilla
3 1/2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1 1/2 cups milk
3 cups fresh or frozen blueberries

Streusel Topping:

3/4 cup sugar
1/2 teaspoon cinnamon
1/3 cup cold butter

Preheat your oven to 375 degrees.

In a large bowl, cream butter and sugar together until light and fluffy. Add eggs one at a time until incorporated. Add vanilla, baking powder, and salt, and mix until combined. Add the flour to the mixture in two portions, alternating with the milk. Mix well after each addition. Fold in the blueberries (if you're using frozen, don't thaw them first). Pour batter into a greased 9x13 pan.

To make the streusel, mix together the sugar and cinnamon and cut in the butter until it resembles coarse crumbs. Sprinkle this on top of the batter in the pan.

Bake for 35-40 minutes until a toothpick comes out clean (don't worry if it comes out blue though). Cool in the pan before serving.

Source: [Taste of Home](#)