

Blueberry Lemon Coffee Cake

Cake

1 c flour
1 t baking powder
¼ t salt
¼ c butter, softened
⅓ c plus 1 T sugar
1 egg
1 t vanilla
1 t lemon zest
2 t lemon juice
¼ c milk
1 c blueberries, tossed in 1 t flour (if frozen, do not thaw)

Streusel

3 T packed brown sugar
¼ c flour
½ t cinnamon
⅛ t salt
2 T cold butter, cut into small pieces

Glaze

1 T lemon juice
½ c powdered sugar

Preheat the oven to 375°F. Spray an 8" round cake pan with cooking spray. In a medium bowl, whisk together the flour, baking powder and salt. Set aside. In a mixing bowl, beat the butter and sugar until creamy, about 2 minutes. Add the egg, scraping down the sides of the bowl, then beat in the vanilla extract, lemon zest and lemon juice.

Gradually add the flour mixture, alternating with the milk, beating on low speed to combine. Add the berries to the batter and fold gently with a spatula until evenly distributed. Do not over-mix. Spread the batter to the prepared pan and spread evenly.

Make the streusel topping: Combine the brown sugar, flour, cinnamon, and salt in a small bowl. Using your fingers, mix until no lumps of brown sugar remain. Rub in the butter with your fingertips until it reaches a crumbly state.

Sprinkle the streusel topping evenly over the batter. Bake for 30-40 minutes.

Make the glaze: Sift powdered sugar into bowl. Add lemon juice and stir to combine. Add water to reach drizzle consistency. Put glaze in pastry bag and snip a small hole for tip. Pipe glaze onto warm coffee cake.