

# Blueberry Coffee Cake Warms Those Chilly Mornings

(NAPSA)—When the temperature drops, a cinnamon-scented kitchen is especially warm and inviting. Savor the warmth every time you bake a Blueberry Coffee Cake. The classic recipe here, rich with sour cream and dense with luscious blueberries, is a blue-ribbon winner! And a bonus—because it's made with reduced-fat products, the calories are relatively low for a treat that tastes so indulgent.

Blueberries—fresh and frozen—are abundantly available through the winter months, so you can enjoy Blueberry Coffee Cake and all the blueberry dishes you love anytime you like. Find a large collection of recipes, nutrition information and more at [www.LittleBlueDynamos.com](http://www.LittleBlueDynamos.com).

## Blueberry Coffee Cake

### Topping:

- $\frac{1}{2}$  cup rolled oats
- $\frac{1}{2}$  cup flour
- $\frac{1}{4}$  cup sugar
- $1\frac{1}{4}$  teaspoons cinnamon
- $\frac{1}{4}$  teaspoon salt
- 3 tablespoons butter, softened

### Cake:

- $1\frac{1}{2}$  cups flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 6 tablespoons butter, softened
- 1 cup sugar
- 2 large eggs
- $\frac{1}{2}$  cup reduced-fat sour cream
- $\frac{1}{4}$  cup fat-free half-and-half
- 1 teaspoon vanilla
- 2 cups fresh or frozen (not thawed) blueberries

Preheat oven to 350° F. Spray a 9 x 9-inch baking pan with nonstick spray. Make the topping: In a small bowl, stir



**Blueberry Coffee Cake makes a great breakfast, snack or dessert anytime of year.**

oats, flour, sugar, cinnamon and salt. Add butter and blend until crumbly. Set aside. Make the cake batter: In a medium bowl, stir together flour, baking powder and salt; set aside. In a large mixing bowl, add butter and sugar; with an electric mixer, beat until fluffy, about 1 minute. Add the eggs, sour cream, half-and-half and vanilla; beat until well blended, about 1 minute. Add the flour mixture; beat on low speed to combine, scraping the sides with a rubber spatula, about 30 seconds. Increase speed to medium and mix just until well blended, about 30 seconds. With a rubber spatula, gently fold in the blueberries. Turn batter into prepared pan. Sprinkle the topping mixture evenly on top; press lightly. Bake until a wooden pick inserted in the center comes out clean, 40 to 45 minutes. Let cool in pan 30 minutes before serving.

Yield: 16 portions

Per portion: 216 calories; 33 g carbohydrate; 8 g total fat; 5 g saturated fat; 1 g fiber