

BLUEBERRY BUNDT COFFEE CAKE

INGREDIENTS

2 1/4 cups flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1 cup buttermilk
3/4 cup vegetable oil
2 tablespoons lemon juice
2 cups blueberries (fresh or frozen; if using frozen, do not thaw... put in batter frozen)
1/2 cup butter
1 cup brown sugar
2/3 cup flour
3/4 cup oatmeal

DIRECTIONS

Preheat oven to 350F.

In large bowl, combine flour, sugar, baking powder, baking soda, and salt and mix well. Add eggs, buttermilk, vegetable oil, and lemon juice and beat well until combined. Stir in blueberries.

In medium bowl, combine butter, brown sugar, 2/3 cup flour, and oatmeal and mix until crumbly.

Thoroughly butter and flour a 12 cup bundt pan. Pour half of batter into pan and sprinkle with half of streusel mixture. Repeat layers, ending with streusel mixture. Bake for 60-70 minutes, or until toothpick inserted into center comes out clean, cake is brown, and pulls away from edges of pan. If using frozen blueberries, it will likely need an additional 5 minutes baking time.

Let cool in pan for 10 minutes, then invert onto serving plate. Serve warm, dusted with powdered sugar.