



## King Arthur Flour Baking Competition 2017 Stratham Fair

### Blueberry Buckle Coffeecake

This recipe has been a classic for years: moist, easy to make, and liberally studded with Juicy Berries. It's the perfect way to make use of your berry-picking bounty, but it can be made at any time of the year with frozen berries if you just can't wait for a forkful of summer.

#### Streusel Ingredients

1/3 cup sugar  
1/2 cup King Arthur Unbleached All-Purpose Flour  
1 teaspoon ground cinnamon  
1/8 teaspoon salt

#### Cake Ingredients:

2 cups King Arthur Unbleached All-Purpose Flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup sugar  
1/4 cup (4 tablespoons) butter  
1/4 cup (4 tablespoons) butter  
1 large egg  
1 teaspoon vanilla extract  
1/2 cup milk  
2 cups fresh or frozen blueberries

#### Directions

Preheat the oven to 375°F. Lightly grease an 8x8 inch square pan, 2 inches deep. To make the topping: Mix the sugar, flour, cinnamon, and salt in a small bowl. Cut or rub in the butter with the side of a fork, two knives, or your fingertips until it reaches a crumbly state. Set aside.

Blend the flour, baking powder, and salt together in a medium-sized mixing bowl. In a separate bowl, beat together the sugar, butter, egg, and vanilla. Alternately add the milk and the flour mixture to the sugar/butter mixture, ending with flour. Add blueberries. Stir only enough to blend. Pour the batter into the prepared pan. Sprinkle the topping over the batter.

Bake the cake for 40 to 45 minutes, or until a toothpick or knife inserted into the center comes out clean.

Remove the cake from the oven, and set it on a rack to cool for 10 minutes. Serve right from the pan. Or, to transfer to a serving plate, loosen the sides with a knife or spatula. Holding the pan in your left hand, gently tip the cake out onto your right hand, removing the pan, and gently right the cake onto a serving dish.

Bring to Stratham Fair during building exhibit set up, July 17<sup>th</sup> and 18<sup>th</sup>. Submit six 2" x 2" pieces on a paper plate in a resealable plastic food storage bag and leave at the Baking Contest Booth.