Lemon-Blueberry Coffee Cake

Topping Ingredients:

3 T. all-purpose flour

2 T. sugar

1/4 tsp. ground cinnamon

1 T. butter, softened

Batter Ingredients:

1 3/4 c. all-purpose flour

1 c. sugar

2 1/2 tsp. baking powder

1/4 tsp. salt

1 egg

2/3 c. milk

1/3 c. vegetable oil

1 c. fresh or frozen blueberries

2 1/2 tsp. grated lemon peel

Directions:

Preheat oven to 375°F.

Prepare the topping by combining flour, sugar and cinnamon in a small bowl. Add the butter, and mix until the topping is crumbly.

Prepare the batter: Using a large mixing bowl, combine flour, sugar, baking powder, and salt. Using a small bowl, mix egg, milk, and oil. Add the egg mixture to the flour mixture. Stir until just moistened. Gently stir in blueberries and lemon peel. Pour batter into a greased 9-inch square baking dish. Sprinkle with the topping mixture.

Bake for 30 to 35 minutes or until a knife inserted in the center comes out clean.