

Life With Lovebugs
A family site for moms & their little lovebugs!



Ingredients:

Crumb Topping

- 1/2 c sugar
- 1/3 c all-purpose flour
- 1/2 tsp cinnamon
- 1/4 c butter, softened

Breakfast Cake

- 2 1/2 all-purpose flour
- 1/4 c sugar
- 1/2 c brown sugar
- 1/2 c butter, softened
- 2 tsp vanilla
- 1 c milk
- 2 eggs
- 2 tsp baking powder
- 1 tsp salt
- 2 c blueberries

Vanilla Glaze

- 1/2 c powdered sugar
- 1/4 tsp vanilla
- 2 tsp milk

Directions:

1. Heat oven to 375°F. Grease bottom and side of 13×9 with cooking spray.
2. In large bowl, stir together all coffee cake ingredients except blueberries and 1 tbsp of flour. Mix until smooth.

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3. In a small bowl, mix remaining 1 tbsp of flour with blueberries using your hands, coating the berries with the flour. Gently fold the blueberries into the cake mixture with a spoon. Spread batter in prepared pan.
4. In small bowl, mix crumb topping. Cut in butter with fork until crumbly. Sprinkle evenly over cake.
5. Bake 30-35 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes; remove side of pan.
6. In small bowl, mix all glaze ingredients until smooth and thin enough to drizzle. Drizzle over warm coffee cake.

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