

blueberry muffin cake regular



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Blueberry Muffin Cake (regular)

Ingredients

Crumb Topping:

½ cup

½ cup

½ tsp.

1/3 cup

½ cup

brown sugar

all-purpose flour

cinnamon

butter

pecans, coarsely chopped

Cake:

¾ cup

¼ cup

1 tsp.

1 large

1 cup

2 cups

2 ½ tsp.

¾ tsp.

1 cup

Glaze:

½ cup

¼ tsp.

1 tsp.

Directions

sugar

butter

pure vanilla extract

egg

buttermilk

all-purpose flour

baking powder

salt

fresh blueberries

powdered sugar

pure vanilla extract

milk or creamer

Preheat oven to 375. Spray a 9-inch springform pan with nonstick cooking spray and set aside. In a medium bowl, combine all the crumb ingredients with a fork or pastry cutter until well-blended. In a

medium bowl,
mix together the flour, baking powder, and salt. Set aside. In a large bowl, cream together the sugar and the butter. Add egg, milk, and vanilla extract. Add dry ingredients and mix well. Fold in the blueberries.

Spread the cake batter into the prepared pan and top evenly with the crumb topping. Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Allow the cake to cool for 10 minutes in the pan.

Loosen the edges from the pan with a butter knife, then remove sides of pan.

For the glaze, mix together all the ingredients until smooth, then drizzle on top of the cake.

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