



Gammy's House Recipes

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BLUEBERRY COFFEECAKE

Blueberry Topping:

2 cups blueberries, fresh or frozen (partially thawed)
1 tablespoon all-purpose flour
1/2 cup honey
2 tablespoons fresh lemon juice

Cake:

1-1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup honey
2 eggs
1/4 cup milk
2 tablespoons fresh lemon juice
1 teaspoon freshly grated lemon peel
1 teaspoon vanilla extract
6 tablespoons butter, melted

Place blueberries in bottom of greased 9-inch round cake pan; distribute evenly. Sprinkle with flour; drizzle with honey and lemon juice. Set aside. In small bowl, combine flour, baking powder, baking soda and salt; set aside. In medium bowl, combine honey, eggs, milk, lemon juice, lemon peel and vanilla; beat with fork until well mixed. Add flour mixture; mix well. Stir in melted butter; mix well. Pour batter over blueberries in pan; spread to cover evenly. Bake at 350° for 30-35 minutes, or until toothpick inserted in center of cake comes out clean. Cool in pan on wire rack 10 minutes. Invert cake onto large plate; cool.