



Recipe Provided By:

## Blueberry Ridge Orchard

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### Extra Berry Coffee Cake

(Use Fresh or Frozen Blueberries)

2 ¼ cups all-purpose flour

1 ¼ cups sugar

½ cup butter, softened

½ cup milk

2 eggs

1 (8-ounce) package cream cheese, softened

½ teaspoon baking soda

¼ teaspoon salt

1 teaspoon vanilla

2 cups fresh or frozen blueberries

2 tablespoons flour

#### Topping

3 tablespoons butter

½ cup all-purpose flour

1 teaspoon cinnamon

Pre-heat oven to 350. In large mixer bowl combine all coffee cake ingredients except blueberries and 2 tablespoons of flour. Beat at low speed, scraping bowl often, until well mixed (1-2minutes). In medium bowl toss together blueberries and 2 tablespoons flour; gently stir into batter. Spoon into greased 13x9-inch baking pan. In 1-quart saucepan melt 3 tablespoons butter; stir in remaining topping ingredients. Sprinkle over batter. Bake at 350 degrees for 40 to 55 minutes or until toothpick inserted in center comes out clean.

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