

Blueberry Banana Coffee Cake



I have a lovely blueberry and banana coffeecake recipe to share today. It's a glorious treat for breakfast, with a cup of tea for an afternoon snack or a scoop of vanilla ice cream for dessert. It comes together quickly and bakes up tall and fluffy dotted throughout with plump, juicy blueberries.

It's not overly sweet with only 5 tablespoons of sugar. The banana does a really great job at sweetening it up and balancing out the tart blueberries. Have you ever noticed that baking blueberries brings out their tartness? Even if they

were quite sweet to begin with? That's why bananas and blueberries are a match made in heaven. A perfect balance of sweet and tart. *And did I mention there's no oil?* Just 4 tablespoons of butter in the entire cake. You won't miss it and you're sure to love it!

Blueberry Banana Coffee Cake

(Inspired by The Bake Sale Cookbook)

1 + 3/4 cup All-Purpose Flour + 1 teaspoon
5 tablespoons sugar
4 tablespoons Butter, cold
1 + 1/2 teaspoons Baking Powder
1/2 teaspoon baking soda
1 teaspoon Cinnamon
1/4 teaspoon Nutmeg
2 eggs
1 cup Banana, ripe, mashed
1 + 1/2 cups Blueberries, fresh or frozen, do not thaw
1/4 cup Walnuts, chopped

1. Preheat oven to 350 degrees. Grease an 8-inch square deep-sided baking pan.
2. Combine 3/4 cup of the flour and sugar in a medium bowl. Cut in the butter with a pastry blender or two forks used scissor style until mixture resembles coarse crumbs. Set aside 1/2 cup of the mixture for the topping.
3. Add the remaining 1 cup of flour, baking powder, baking soda, cinnamon, and nutmeg. Mix well. Add eggs and banana, mix just until incorporated, careful not to over mix.
4. Toss the blueberries with 1 teaspoon of flour. Stir them in with the walnuts. Pour into prepared pan. Sprinkle reserved topping evenly over top.
5. Bake 40 to 45 minutes. Cool on wire rack.