

Best Blueberry Coffee Cake

Ingredients

- 1 ½ cups [granulated sugar](#)
- ½ cup Shortening*
- 2 eggs
- 1 cup milk
- 1 teaspoon [vanilla extract](#)
- 4 cups [all-purpose flour](#)
- 4 teaspoons [baking powder](#)
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- ½ teaspoon [salt](#)
- 3 cups blueberries , fresh or frozen*



Streusel Topping:

- 1 cup [light brown sugar](#) , packed
- 2/3 cup [all-purpose flour](#)
- ½ cup butter

Instructions

1. Add sugar and shortening to a large mixing bowl or stand mixer and mix until well creamed together. Add eggs, milk and vanilla and mix until combined.
2. In a separate bowl stir together flour, baking powder and salt, then add to the creamed mixture. Stir in blueberries. Batter will be thick.
3. Pour batter into a greased 9×13 inch metal baking dish. Combine topping ingredients and sprinkle over the top of the batter In the pan.
4. Bake at 375 degrees for 35-45 minutes. Don't over bake or the cake will be dry. Cool before serving.
5. Serve with coffee or tea, or even with a scoop of ice cream.

Notes

Shortening: Butter could be substituted instead of shortening. I like how soft and tender the shortening makes the cake.

Berries: Swap out the blueberries for any kind of berry!

Make Ahead Instructions: Make the batter as instructed and pour in prepared pan. Cover and store in refrigerator for a few hours up to overnight. Remove from refrigerator and let stand 30 minutes before adding the streusel and baking.

Freezing Instructions: Allow cake to cool completely then wrap thoroughly in plastic wrap then aluminum foil. Freeze for up to 3 months. Allow to come to room temperature before serving.

Variations:

- **Lemon Blueberry Coffee Cake:** Add 1 Tbsp. fresh lemon zest into the batter.
- **Sour Cream Blueberry Coffee Cake:** Substitute half of the amount of milk for sour cream.
- **Buttermilk Blueberry Coffee Cake:** Substitute half of the amount of milk for buttermilk.

- Submitted by Meryl Mandell from online recipe: <https://tastesbetterfromscratch.com/blueberry-coffee-cake/>