

# Blueberry Coffee Cake

Eileen Soderberg, St. Louis Park

2 c. Flour

1 ½ c. Sugar

½ c. Butter

1 tsp. Baking powder

1 c. Milk

2 Eggs separated

2 c. Fresh or frozen blueberries

Combine flour and sugar; cut in butter till crumbly. Set aside ¾ c. for topping. Add the baking powder, milk and egg yolks to remaining mixture; mix well. Beat egg whites till soft peaks form. Fold into batter. Pour into a greased and floured 9"x13" pan. Sprinkle blueberries and crumb mixture on top. Can add a few nuts. Bake at 350° for 30-35 minutes.

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