

## **BLUEBERRY STREUSEL COFFEE CAKE**

1 8oz carton dairy sour cream	2 cups all-purpose flour
1 tsp. baking soda	1 1/2 tsp. baking powder
1/2 cup butter	1 1/2 cup brown sugar
3/4 cup sugar	2 Tbs. ground cinnamon
3 eggs	3/4 cup chopped nuts
1 tsp. vanilla	2 cups fresh or frozen blueberries

In a small bowl, stir together sour cream and baking soda. Set aside. In a mixing bowl beat butter and sugar with electric mixer on med. speed till well combined. Beat in eggs and vanilla till well combined. Add the flour and baking powder; beat till well mixed. Pour the foamy sour cream mixture into batter; mix well.

In another bowl, combine brown sugar, cinnamon and nuts. Set aside. Spread half of the batter into a greased 13x9x2 inch pan. Sprinkle blueberries over batter. Sprinkle with half of the topping. Carefully spread remaining batter over all; sprinkle remaining topping on cake. Bake in a 325° oven 55 to 60 minutes till a toothpick comes out clean