

Blueberry Coffee Cake



Ingredients:

1 egg	1/2 cup non-fat milk
1/2 cup yogurt, non-fat vanilla	3 tablespoons canola oil
1/4 teaspoon cinnamon	2 teaspoons lemon peel (grated, yellow only)
2 cups flour	1/2 cup sugar
4 teaspoons baking powder	1/2 teaspoon salt
1 1/2 cups fresh (or frozen unsweetened) blueberries	

Topping:	
3 tablespoons sugar	1/8 cup walnuts (coarsely chopped)



Procedure:

1) Preheat oven to 400 degrees. Position rack in the center of the oven.	
2) In a large bowl whisk together the egg, milk, yogurt, oil, and lemon peel.	
3) Sift the flour, sugar, baking powder, and salt onto the liquid ingredients. Using a fork, stir very lightly, just until ingredients are combined.	
4) Gently fold in the blueberries. Pour the batter into an 8 or 9-inch baking pan coated with nonstick spray.	
5) In a small bowl combine the topping ingredients. Sprinkle evenly over the cake batter.	
6) Bake at 400 degrees for 30 to 35 minutes or until the top is lightly browned and a wooden toothpick inserted in the center comes out clean.	
7) Allow the cake to cool in the baking pan on a wire rack for at least 10 minutes.	
8) Serve warm or at room temperature.	



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