
Blueberry cake with streusel topping

June 29, 2011

Makes one 8-inch square

Jane Connelly of Scituate sent this cake into the Recipe Box Project, for Globe readers to share their favorite dishes. It was given to her by her mother, Shirley Lashway of Williamsburg, who got it from her sister-in-law Dorothy, who called it Blueberry Tea Cake.

TOPPING

1/2 cup sugar
1/4 cup flour
1/2 teaspoon ground cinnamon
1/4 cup (1/2 stick) cold butter, cut up

1. In a bowl, combine the sugar, flour, cinnamon, and butter.
2. Work the mixture with your fingertips until well blended; refrigerate.

CAKE

Butter (for the pan)
Flour (for the pan)
1 pint (2 cups) fresh blueberries, picked over
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup (1/2 stick) butter, at room temperature
3/4 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/2 cup whole milk, at room temperature

1. Set the oven at 375 degrees. Butter an 8-inch-square metal baking pan. Dust the pan with flour, tapping out the excess.
2. In a bowl, toss the blueberries with 1 tablespoon of the flour.
3. In another bowl, whisk the remaining flour, baking powder, and salt to blend them.
4. In an electric mixer, cream the butter and sugar until soft and light. Beat in the egg and vanilla until soft and light. With the mixer set to its lowest speed, blend in the flour mixture alternately with the milk, beginning and ending with flour.
5. Remove the bowl from the mixer stand. With a rubber spatula, fold in blueberries. Transfer the batter to the pan and smooth the top. Sprinkle the topping over the cake.
6. Bake the cake for 40 to 45 minutes or until the top is brown.

Adapted from Jane Connelly

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