## Blueberry Coffee Cake (makes 3)

4 c. flour 1 <sup>1</sup>/<sub>2</sub> c. sugar 1 T. + 2 t. baking powder 1 <sup>1</sup>/<sub>2</sub> t. salt <sup>1</sup>/<sub>2</sub> c. shortening 1 <sup>1</sup>/<sub>2</sub> c. milk 2 eggs

4 c. blueberries

Heat oven to 375 . Grease 3 round cake pans. Mix all cake ingredients except blueberries. Beat vigorously for 30 seconds. Fold in blueberries. Spread <sup>1</sup>/<sub>3</sub> of batter on each pan. Spread topping. Bake 40-45 minutes. Cool slightly. Drizzle on glaze.

from Mom Kingma's kitchen

<u>Topping</u>: 1 c. sugar ⅔ c. flour 1 t. cinnamon

 $\frac{1}{2}$  c. soft butter

<u>Glaze:</u>

- 2 c. powdered sugar
- 1/4 c. melted butter
- 1 t. vanilla
- 1/4 -1/3 c. water (stir in 2 T. at a time until correct consistency)

