



blueberry cake

Ingredients

- 1 ½ cups all-purpose flour
- ½ cup white sugar
- 2 ½ teaspoons baking powder
- 1 pinch salt
- ½ cup milk
- ¼ cup vegetable oil
- 1 egg
- 2 cups blueberries

for the streusel topping

- ⅓ cup all-purpose flour
- ½ cup white sugar
- ¾ teaspoon ground cinnamon
- ¼ cup margarine

Instructions

step 1: preheat oven to 350 degrees f (175 degrees c). grease and flour a 9-inch square baking pan.

step 2: in a large bowl, whisk together 1 ½ cups flour, ½ cup sugar, baking powder, and salt.

step 3: make a well in the center and add milk, oil, and egg. stir until just combined. fold in the blueberries gently.

step 4: pour the batter into the prepared pan and spread evenly.

step 5: in a small bowl, mix together ⅓ cup flour, ½ cup sugar, and cinnamon. cut in the margarine using a fork or pastry cutter until the mixture resembles coarse crumbs. sprinkle evenly over the batter.

step 6: bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

step 7: allow the cake to cool in the pan before slicing and serving.