**Blueberry Breakfast Cake**

**CAKE INGREDIENTS:**

* 2 cups all-purpose flour
* 1/2 cup sugar
* 2 teaspoons baking powder
* 1 egg, lightly beaten
* 1/2 cup milk
* 1/4 cup butter or margarine, softened
* 1 teaspoon grated lemon peel
* 2 cups fresh or frozen blueberries

***Topping***
- 1/3 cup sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 4 tablespoons cold margarine

**CAKE DIRECTIONS:**

1. Preheat oven to 350 degrees, grease a 9x9 inch baking pan.
2. In a large bowl, whisk together the flour, sugar and baking powder.
3. Add egg, milk, butter and lemon peel; mix just until dry ingredients are moistened.
4. Fold in the blueberries.
5. Spread into the greased 9-in. square baking pan.
6. For topping, combine sugar, flour and cinnamon in a bowl using a pastry blender.
7. Cut-in cold butter until mixture is crumbly. Sprinkle over batter in the pan.
8. Bake for 35-40 minutes or until a toothpick comes out clean.

**Note: If you are doing this at school, leave a cooling rack, label & potholders so the next class can take your cake out of the oven for you! Don’t forget to set your timer!**

**DAY 2:**

1. Preheat oven to 325 degrees. Put coffeecake on bottom rack for 10 minutes, or until warm throughout.
2. For the drizzle, combine ½ cup powdered sugar and 2 tablespoons of milk.
3. If too thick, add a few drops of additional milk at a time until it reaches drizzling consistency.
4. Drizzle over the top of the warm cake and serve.

*Recipe from* [*Annie’s Recipes*](http://www.anniesrecipes.com/Recipe/21858/Blueberry-Breakfast-Cake-.htm)