



Blueberry Compote

Ingredients

- 1 cup blueberries
- 1 Tbs cornstarch
- 1 tsp vanilla
- ¼ cup brown sugar
- ¼ cup water

Directions

In a small bowl, whisk together the brown sugar and cornstarch. Set aside. Place the blueberries and water in a saucepan over medium high heat. Mash the blueberries slightly. Stir in the vanilla and sugar mixture, allowing the sugar to dissolve. Once the compote begins to bubble, let it continue to cook for 30 seconds. When it begins to thicken, remove from heat and allow cooling completely.

Blueberry Coffee Cake

Ingredients

Streusel

- 1/3 cup granulated sugar
- ½ cup King Arthur Unbleached All-Purpose Flour
- 1 teaspoon cinnamon
- 1/8 teaspoon salt
- 4 tablespoons butter, at room temperature, at least 65 F

Cake

- 2 cups King Arthur Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup granulated sugar
- 4 tablespoons butter, softened
- 1 large egg at room temperature
- 1 teaspoon King Arthur Pure Vanilla Extract
- ½ cup milk, at room temperature
- 2 cups blueberries, fresh or frozen

Directions

1. Preheat your oven to 375 F. Lightly grease an 8” square, or 9” round cake pan. If you use an 8” square pan or round pan, make sure it’s at least 2” deep.
2. **To make the streusel topping:** In a small bowl, mix the sugar, flour, cinnamon, and salt. Cut or rub in the butter with the side of a fork, two knives or your fingertips until it reaches a crumbly state. Set aside.
3. To make the cake: In a medium-sized mixing bowl, whisk together the flour, baking powder, and salt.
4. In a separate bowl or the bowl of your stand mixer, beat together the sugar, butter, egg, and vanilla.
5. Alternately, add the milk and the flour mixture to the sugar/butter mixture, ending with flour. Add blueberries. Stir only enough to blend.
6. Pour the batter into the prepared pan. Sprinkle the streusel topping over the batter.
7. Bake the cake for 40 to 45 minutes, or until a toothpick or knife inserted into the center comes out clean.

8. Remove the cake from the oven, and set it on a rack to cool for 10 minutes. Serve right from the pan. Or, to transfer to a serving plate, loosen the sides with a knife or spatula. Holding the pan in your left hand, gently tip the cake out onto your right hand, remove the pan, and gently place the cake onto a serving dish.

Blueberry Muffins

Ingredients

- 2 cups flour
- 2 eggs
- 2 tsp baking powder
- 1 ½ cups blueberries
- 1 cup sugar
- ¾ cup butter, room temperature
- ¾ cup milk
- ½ tsp salt
- Coarse brown sugar (optional)

Directions

Preheat your oven to 350F. Grease a 12-muffin baking pan. Set aside. Cream the butter, salt, sugar and baking powder until fluffy. Scrape the butter off the sides of the bowl as needed. Mix in the eggs and milk until just combined. While the mixer is running, carefully add the flour until the batter just comes together and no more. Fold in the blueberries. Evenly divide the batter amongst the 12 wells of the pan. Sprinkle coarse brown sugar of your choosing such as Turbinado sugar evenly over the batter. Bake for 20-25 minutes. Allow to cool slightly before serving.