

2022 King Arthur Flour Junior Baking Challenge:

Blueberry Buckle Coffeecake

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

Directions

1. Preheat the oven to 375°F. Lightly grease an 8" square, 9" 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 right the cake onto a serving dish.

Submit 6 cut pieces on a paper plate, covered with plastic wrap or in a plastic bag.

Enter in the Wapping Fair under the following category:

Class 3-J: Junior Baking

Section D: King Arthur Baking Contest

Remember to bring your King Arthur Flour USPC code (or the bag) to show you used King Arthur Flour to make your entry!