**Blueberry Coffee Cake**

**Cake Ingredients:**

2 cups flour  
1 cup sugar  
4tsp baking powder  
1/8 tsp salt  
2 eggs beaten  
1/2 cup salad oil  
1/4 cup milk  
1 tsp vanilla  
2 cups fresh or thawed frozen blueberries, drained

**Crumb Topping:**  
1/4 cup softened butter  
1/2 cup brown sugar  
1/3 cup flour  
1/2 tsp ground cinnamon

In a mixing bowl, combine flour, sugar, baking powder and salt. Add eggs, oil, milk and vanilla. Stir gently until smooth. Fold in blueberries. Pour into greased 2-quart mold. Combine crumb topping ingredients.

Bake at 350 degrees for 55 minutes. Cool on rack for 5 minutes. Remove from mold. Serve warm. Makes 6-8 servings.