**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.