

BLUEBERRY HAPPY CAKE

Ingredients:

- 1 c. flour
- 1 tsp. baking powder
- ¼ tsp. cinnamon
- ¼ tsp. salt

- 3 T. butter, room temperature
- 6 T. sugar
- 1 egg
- ¼ tsp. vanilla
- 6 T. whole milk

- 1 cup fresh blueberries

For Toppings:

- ¼ c. flour
- ¼ c. sugar
- 3 T. butter
- ¼ tsp. cinnamon
- 1/8 tsp. salt

- 2 T. turbinado sugar (such as Sugar in the Raw)

Directions:

- 1) Preheat your oven to 350 degrees. Lightly grease an 8x8 baking pan.
- 2) Stir dry ingredients (flour, baking powder, cinnamon, and salt) together.
- 3) In an electric mixer, cream together butter, sugar, egg, and vanilla. Stir in milk and dry ingredients, being careful not to over-work.
- 4) Fold in blueberries, using a wooden spoon. Pour batter into your baking pan.
- 5) Combine the topping ingredients (except for the turbinado sugar), using forks or a pastry cutter to evenly distribute the butter.
- 6) Sprinkle the topping over the batter. Bake for 40-45 minutes, until golden brown.
- 7) After removing from the oven, sprinkle with the turbinado sugar.
- 8) Let cool, then cut into squares and enjoy!

Allegro Wine Pairing: Celeste (grape and peach)

