



Blueberry Streusel With a Lemon Twist

SERVINGS: 9 | PREP TIME: 45 MIN | TOTAL TIME: 65 MIN

Ingredients

Cake

- 2 cups all purpose flour
- 1/3 cup sugar
- 1/4 tsp salt
- 2 tsp baking powder
- 1 large egg
- 1/2 cup 2% milk
- 1/2 cup butter (melted)
- 2-3 cups of Berrylicious blueberries (fresh or frozen)

Lemon Sauce

- 1/3 cup sugar
- 1 tbsp cornstarch
- 1 tsp grated lemon zest
- 1/4 tsp salt
- 1 cup water
- 1 tbsp butter
- 1 tbsp lemon juice

Topping

- 1/2 cup brown sugar
- 1/3 cup all purpose flour
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 cup of cold butter



Instructions

- 1) In a large bowl combine the flour, sugar, baking powder, and salt. In a small bowl whisk together the egg, milk, and butter then add this mixture to the dry ingredients. Stir until just moistened. Spread mixture onto a greased 8x8 inch baking dish and top with blueberries.
- 2) For the topping: combine the sugar, flour and cinnamon in a small bowl. Cut in the butter and then press with a fork until crumbly. Sprinkle berries on top.
- 3) Bake at 350°F for 45-55 minutes, or until golden brown and a toothpick inserted in the middle comes out clean.
- 4) For the lemon sauce: In a small sauce pan combine the sugar, cornstarch, and lemon zest. Gradually stir in the water until smooth. Bring to a boil over low heat, stirring constantly. Continue to cook and stir for one minute longer or until thickened.
- 5) Pour the lemon sauce over each piece and serve warm!

