



WILD MONTANA HUCKLEBERRY COFFEE CAKE

Adapted from King Arthur Baking's
Blueberry Buckle Coffee
Cake Recipe

Ingredients

Streusel

- 1/3 cup granulated sugar
- 1/2 cup all-purpose flour
- 1 teaspoon cinnamon
- 1/8 teaspoon salt
- 4 tablespoons butter, softened

Cake

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon table salt
- 3/4 cup granulated sugar
- 4 tablespoons butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup milk
- 1 cup wild Montana huckleberries, fresh or frozen

Instructions

Preheat the oven to 375°F. Lightly grease a 9" square or 9" round cake pan.

1. Streusel topping: In a small bowl, mix the dry ingredients then cut in the butter until it reaches a crumbly state. Set aside.
2. To make the cake: In a medium-sized mixing bowl, whisk together the flour, baking powder, and salt.
3. In a separate bowl or the bowl of your stand mixer, beat together the sugar, butter, egg, and vanilla.
4. Alternately add the milk and the flour mixture to the sugar/buttermixture, ending with flour. Add huckleberries. Stir only enough to blend.
5. Pour the batter into the prepared pan. Sprinkle the streusel topping over the batter.
6. Bake for 40 to 45 minutes, or until a toothpick or knife inserted into the center comes out clean.
7. Let cool for 10 minutes.



Prep Time: 20 mins

Bake Time: 40 to 50 mins

Total Time: 1 hr

Yield: One 9" cake