



A blog by California Giant Berry Farms



Prep Time

10 Mins



Total Time

30 Mins



Servings

6-8



Calories
per serving

208

Easy Blueberry Coffee Cake

Ingredients

For the streusel

- 1/3 cup Bisquick mix
- 1/3 cup brown sugar
- ½ teaspoon ground cinnamon
- 2 tablespoons butter

For the cake

- 2 cups Bisquick mix
- 2/3 cup milk
- 2 tablespoons sugar
- 1 egg
- 6oz California Giant blueberries

Instructions

Preheat oven to 375 degrees. Grease a 6-cup muffin pan (you can use a 12-cup, but I wanted large muffins).

In a bowl, mix together the streusel ingredients until crumbly. Set aside.

In another bowl, mix together the ingredients for the coffee cake. Divide mixture evenly between the 6-cups. Sprinkle with the streusel and additional blueberries.

Bake for 18-20 minutes or until golden brown.

Enjoy!

