



Easy Blueberry-Lemon Coffee Cake

PREP: 10 MIN; BAKE: 25 MIN; COOL: 10 MIN

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6 to 8 servings

1 egg

2 cups Original Bisquick mix

1/3 cup granulated sugar

2/3 cup milk

1 tablespoon grated lemon peel

1 cup frozen blueberries, thawed,
rinsed and well drained

1/4 cup Original Bisquick mix

Lemon Glaze (below)

Lemon Glaze

2/3 cup powdered sugar

3 to 4 teaspoons lemon juice

1. Heat oven to 400°. Grease bottom and side of round pan, 9 × 1 1/2 inches, with shortening or spray with cooking spray. Beat egg slightly in medium bowl. Stir in 2 cups Bisquick mix, the sugar, milk and lemon peel.
2. Mix blueberries and 1/4 cup Bisquick mix; fold into batter. Spread in pan.
3. Bake 20 to 25 minutes or until golden brown. Cool 10 minutes. Drizzle with Lemon Glaze. Serve warm.

Lemon Glaze

Mix ingredients until thin enough to drizzle.

High Altitude (3500 to 6500 feet): Heat oven to 425°. Stir 2 tablespoons all-purpose flour into 2 cups Bisquick mix. Use 2 tablespoons granulated sugar.

Betty's TIP: Blueberries and lemon team up to make a great fresh-tasting combination for breakfast or even an afternoon snack. To store, wrap tightly and keep at room temperature up to 4 days or refrigerate up to a week.