

From the kitchen of David and Jennifer Deaven

\$id: blueberry_poppy_coffeecake,v 1.1 2017/04/17 23:23:24 deaven Exp \$

2. Sift (C) into mixture, add (D) and mix to incorporate.
3. Spread into bottom of pan, pushing out to make thick outer perimeter.
4. Combine (E) and place in middle of tart. Bake 350F for 45 min or until golden.
5. Mix (F) and drizzle over tart.

Bread/Blueberry Poppy Coffeecake

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- A: 2/3C sugar
1/2C butter, softened
 - B: 2t lemon zest
1 egg
 - C: 1 1/2C flour
1/2t baking soda
1/4t salt
 - D: 3T poppyseed
1/2C greek yogurt
 - E: 2C blueberries, thawed and dried if frozen
1/3C sugar
2T flour
dash nutmeg
 - F: 1/3C confectioner sugar
1t lemon juice
2t milk as needed to make glaze
1. Grease and flour a 9-in springform pan. Beat (A) well, add (B) and beat again to incorporate.



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