

*From the kitchen of David and Jennifer Deaven*

\$id: blueberry\_poppy\_coffeecake\_v1.2\_2025/03/02\_18:09:53\_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.
- Servings: 8

## 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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