

# Lemony Blueberry Coffeecake

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1 pt. fresh blueberries  
½ cup sugar  
2 cups all-purpose flour  
1 tsp. baking powder  
1 tsp. salt

½ tsp. nutmeg  
2 eggs, beaten  
½ cup milk  
½ stick (¼ cup) butter, melted  
1 tsp. lemon extract

Stem blueberries and rinse gently. Pat dry and set aside. In a large mixing bowl combine dry ingredients till well mixed. Stir in beaten eggs, milk and melted butter until batter is well blended. Stir in lemon extract. Fold in berries. (As an option you can reserve ½ cup of fresh berries to go on with the topping.) Pour batter into a buttered 8-inch sq. baking pan or dish. Spoon topping over cake. Bake in 375°F oven 30-35 minutes. (Pre-heat oven).