

# Our State eats

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## Blueberry Breakfast Bake

Yield: 6 servings.

### FOR THE MIX:

- 2 cups all-purpose flour
- 2¼ teaspoons baking powder
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 5 tablespoons unsalted butter, softened
- ¾ cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ¾ cup whole milk
- 3 cups fresh blueberries

### FOR THE TOPPING:

- ½ cup flour
- ½ cup sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 6 tablespoons unsalted butter, softened

### FOR SERVING:

- Softened butter
- Maple syrup

Note: We used 12-ounce aluminum cans. For baking at home, use a 9 x 13-inch baking dish or ramekins.

Prep your clean baking cans or baking dish with cooking spray, oil, or butter. For the mix, add the flour, baking powder, cinnamon, and salt to a medium-size bowl. Stir to combine. For the topping, combine the flour, sugar, cinnamon and salt. If camping, the flour mixture and topping can be stored in ziplock bags. (Just be sure to label them.)

Preheat your oven to 350° or prep campfire so wood or coals are grayish white.

For the mix, cream together the butter and sugar. Add the egg and vanilla, and mix until combined. Add the flour mixture and milk alternately, mixing until dry ingredients are



incorporated. Do not overmix. Fold in the blueberries until evenly distributed. Pour the batter into the prepared cans or baking dish.

For the topping, in a medium-size bowl, use a pastry cutter or fork to add the butter to the dry ingredients. Mixture should resemble coarse sand. Sprinkle the topping over the batter.

If at home, bake in a 350° oven for 40 to 45 minutes or until the top is golden brown and edges are bubbling. If camping, set cans on grate set approximately 6 inches above coals. Bake over coals until cake is golden brown and edges are bubbling. If coals get too hot, use a stick to move and adjust heat.

Serve with softened butter and/or maple syrup.

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