



Alpen Blueberry Coffee Cake

yields 12 servings

INGREDIENTS

- 3 cups white whole wheat flour
- 1 ½ teaspoons baking powder
- ½ teaspoon of baking soda
- ¾ teaspoon of salt
- 1 ¾ cups of sugar
- 1 ½ cups of unsalted butter, softened
- 4 large eggs at room temperature
- 2 teaspoons of pure vanilla extract
- 1 cup of buttermilk
- ¾ cups of **Alpen Muesli** (No Sugar Added) + 1 ½ cups for serving
- 2 tablespoons of honey
- 2 cups of fresh blueberries

For Glaze, whisk together:

1. 1 cup of confectioners' sugar
2. 2 tablespoons milk

STEPS

1. Preheat oven to 350° F. Coat a 9-½ inch tube pan with non-stick spray and set aside.
2. In a medium bowl, whisk together flour, baking powder, baking soda and salt. In a large bowl, cream butter and sugar until pale and fluffy. Add eggs, one at a time, mixing thoroughly after each addition and stir in vanilla.
3. Gently fold in flour mixture, divided into three batches, alternating with a ½ cup of buttermilk at a time. Stir until just combined.
4. In a small bowl, combine **Alpen** with honey and mix until well coated.
5. To assemble, pour half the batter into pan and top with blueberries. Spread second half of batter and top with **Alpen** mixture, pressing gently to adhere.
6. Bake until fully set, about 1 hour, 10 minutes. Cool completely before removing from pan.
7. To serve, cut into 12 sections and top each slice with 2 tbs. of **Alpen** and a drizzle of glaze.