

2010 1st Place Dessert  
Blueberry Cinnamon Nut Coffee Cake  
Amanda Boyington

**Cake:**

1/2 cup butter	1 cup light brown sugar
2 eggs	1 cup sour cream
1 teaspoon vanilla	2 cups flour
1 teaspoon baking powder	1/2 teaspoon baking soda
1/4 teaspoon salt	1 cup blueberries

**Filling:**

1/2 cup chopped nuts 1/3 cup light brown sugar  
3/4 teaspoon cinnamon

**Glaze:**

3/4 cup powdered sugar 1 tablespoon butter  
1 tablespoon milk 1/2 teaspoon vanilla

**Directions:**

Combine butter and 1 cup brown sugar in classic batter bowl. Whisk ingredients until light and fluffy. Add eggs and vanilla; mix well. Gradually stir in flour, baking powder, baking soda, and salt. Mix well. Fold in blueberries with spoon. Combine filling ingredients, mix well. Spoon ½ of cake batter into well sprayed springform pan. Add filling and top with remaining cake batter. Bake at 350 for 45-50 minutes. Add glaze after cake cools.