



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 1/2 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.