

## Blueberry Coffee Cake

1 large egg  
½ cup milk  
½ cup plain fat-free yogurt  
3 Tbsp vegetable oil  
2 cups flour  
½ cup sugar  
4 tsp baking powder  
½ tsp salt  
1 ½ cups fresh or frozen blueberries  
1 Tbsp flour  
2 Tbsp sugar  
2 Tbsp sliced almonds  
¼ tsp cinnamon

Preheat oven to 400 degrees. Whisk together first 4 ingredients in a large bowl. Sift together flour and next 3 ingredients in another bowl. Stir flour mixture into egg mixture just until dry ingredients are moistened. Toss 1 ¼ cups blueberries in 1 Tbsp flour; fold into batter. Pour into a lightly greased 9-inch spring form pan. Sprinkle with remaining ¼ cup blueberries. Stir together 2 Tbsp. sugar, sliced almonds, and cinnamon; sprinkle over batter. Bake at 400 degrees for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan for 15 minutes; then remove sides of pan.