

## **Pumpkin/Blueberry Coffee Cake – Amanda Russell (2018)**

350 degrees, tube pan, 1+ hour

1/2 cup organic canola oil

1/2 cup Kate's butter

1 cup organic white sugar

1 cup organic dark brown sugar

**\*Cream the above together**

3 eggs

2 tbsp vanilla

**\*Mix the above into sugar/oil/butter mixture**

2 tsp baking soda

1 tsp salt

2 Tbsp baking powder

**\*Add the above to mixture.**

3 cups whole wheat King Arthur Flour

1 cup all-purpose King Arthur Flour

**\*Add the above to mixture.**

This is a thick dough-like batter. However, before adding the 3 1/2 cups of frozen blueberries, **loosening it up a bit with 1 cup pumpkin "meat" is critical, either canned or fresh.**

Top with sugar and cinnamon mixture.