

## Gluten-free Blueberry Coffee Cake

Serves 16



### Ingredients

- 3 cups of *Wheat-free biscuit baking mix*  
- Bob Red Mill
- 1 cup of *evaporated cane juice*
- 1 tsp *cinnamon*
- 1 tsp of *ground nutmeg*
- ½ tsp of *allspice*
- ½ cup of *butter*
- 1¼ cups of *milk*

### Directions

- ☞ *Preheat oven to 350°*
- ☞ *Combine biscuit mix, cane & spices in a large bowl & stir to combine*
- ☞ *Using a pastry cutter, cut in butter until the dough becomes pea-sized*
- ☞ *Take out 1 cup of the mixture and set aside*
- ☞ *Add milk to remaining mixture and stir until just combined*
- ☞ *Place dough into a greased 9" springform pan or 9" square baking pan*
- ☞ *Top with blueberries & sprinkle remaining mixture evenly*
- ☞ *Bake for 50-55 minutes, or until top of cake is firm*
- ☞ *Cool at least 10 minutes prior to serving.*



### Nutrients

210 Calories per serving,  
Fat 8g, Saturated Fat 3g, Carbohydrates 33g, Fiber 2g,  
Sugars 14g, Protein 4g

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