



DESCRIPTION

Your mouth will be watering as you watch Carrie and her crew make the perfect treat for a slumber party. Overnight blueberry coffee cake is the name of the game. You make it at night and bake in the morning!

INGREDIENTS

- 2/3 cup butter
- 1 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 3/4 cup flour
- 3/4 cup oatmeal
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1 cup buttermilk
- 1 cup fresh blueberries
- 1/2 cup brown sugar
- 1/2 cup chopped pecans (optional)
- 1 tsp cinnamon

TOOLS

- 9x13 inch cake pan
- plastic wrap
- electric mixer
- large bowl
- medium bowl
- rubber spatula
- measuring cups and spoons

DIRECTIONS

1. You are going to need 2/3 cup room temperature butter, 1 cup of white sugar and 1/2 cup of brown sugar. Throw all of your ingredients into your bowl and then use your electric mixer to "cream" the ingredients.
2. Add your eggs one at a time. Crack each egg over a separate bowl so that you do not get any shells into your batter. Add your eggs to the mixture and cream until they are completely combined with your other ingredients.
3. Ask an adult for another mixing bowl and then add 1 3/4 cup flour, 3/4 cup oatmeal, 1 tsp. baking soda, 1 tsp. baking powder, 1 tsp. cinnamon and 1/2 tsp. salt. Take a whisk and mix all of your dry ingredients together.
4. Slowly add your dry mixture to your creamed mixture using your electric beater. You will now also be adding a cup of buttermilk to the creamed mixture...so take turns adding a little dry and then a little buttermilk.
5. Gently add your fresh blueberries to your batter and use your rubber spatula to "fold" your ingredients together by scooping from the bottom and folding the batter over the top of the berries.
6. Now butter your baking pan and make sure you butter every part of the pan.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING

COFFEE CAKE

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7. Now that we're done greasing our pan we need to add the batter to it. Use your rubber spatula to spoon the mixture out of the bowl. Make sure that all the batter is evenly distributed.
8. Set your cake pan over to the side for a minute while you combine the coffee cake topping.
9. Re-use your dry ingredients bowl so there is less to clean up. Add together $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ chopped nuts, and 1 tsp. cinnamon. Mix all the ingredients together.
10. Get your cake pan and slowly sprinkle all of the topping ingredients over the batter. Now cover with plastic wrap and refrigerate over night. Now when you wake up in the morning...all you have to do is ask a parent to pre-heat your oven to 350 degrees. Have mom or dad put the coffee cake in the oven and then bake it for 45 to 50 minutes.

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