

## Blueberry Crumb Cake

<b>Cake:</b>	2 eggs, beaten
Olive oil	1 ½ cups fresh or frozen
2 cups all-purpose flour	blueberries
1 cup sugar	
1 Tbsp. baking powder	
<b>Topping:</b>	(use ½ these ingredients)
¼ tsp. salt	1 cup sugar
½ cup vegetable shortening	½ cup all-purpose flour
1 cup 2%reduced-fat milk	¼ cup butter

Coat a **9" X 13"** glass baking dish with olive oil. Sift together **flour, sugar, baking powder and salt**. Using a pastry cutter or two knives, **cut in shortening**. Combine **milk and eggs**; beat until mixed. Add to dry ingredients. Mix lightly, fold in **berries**. Spread in pan, cover and refrigerate overnight.

**The Next Day:** Preheat oven to **375°**. To prepare the topping, combine **sugar, flour and butter** in a small bowl. Mix until crumbly. Spread over batter. Bake, **uncovered**, about **25 minutes**, until a cake tester inserted into the center comes out clean and topping is lightly browned.

Serves 12.