



Blueberry Ricotta Coffee Cake

Makes 8 servings

Ingredients:

Nonstick vegetable oil spray

1½ cups all-purpose flour

1 cup sugar

2 tsp baking powder

¾ tsp salt

3 large eggs

1½ cups ricotta cheese

½ tsp vanilla extract

8 Tbsp butter, melted

1 cup Zur Group Blueberries, divided

Blueberry Whipped Cream (See *Quick & Easy* recipe below.)

Instructions:

Preheat oven to 350 F. Lightly coat a 9-inch-round cake pan with nonstick spray. In a large bowl, combine flour, sugar, baking powder and salt. In a medium bowl, mix eggs, ricotta and vanilla until smooth. Fold in dry ingredients. Stir in butter. Gently fold in ¾ cup blueberries. Pour batter into cake pan. Smooth batter to fill pan. Top with remaining blueberries. Bake 50 minutes, or until golden brown. Let cool. Serve with Blueberry Whipped Cream.

Blueberry Whipped Cream

Ingredients:

1 cup whipping cream

1 Tbsp confectioners' sugar

1 cup Zur Group Blueberries, divided

Instructions:

Whip cream and sugar until soft peaks form. In a small bowl, crush ½ cup blueberries. Gently fold in crushed and remaining whole blueberries. Refrigerate until ready to serve.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

