

## Rhode Island's Best-Kept Food Secrets – Blueberry Coffeecake

Recipe by: Chef Jonathan Poyourow, RD, LD  
YIELD: 8 servings

### INGREDIENTS

#### For the blueberries

Cornmeal, for dusting pan  
2 cups blueberries, fresh or frozen  
1 tablespoon all-purpose flour  
 $\frac{1}{2}$  cup honey  
2 tablespoons fresh lemon juice



#### For the flour mixture

1  $\frac{1}{2}$  cups all-purpose flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt

#### For the egg mixture

$\frac{1}{2}$  cup honey  
2 eggs  
 $\frac{1}{4}$  cup milk  
2 tablespoons lemon juice, freshly squeezed  
1 teaspoon lemon peel, freshly grated  
1 teaspoon vanilla extract  
6 tablespoons butter, melted

### Method of Preparation

#### *For the blueberries*

1. Coat the bottom of greased nine-inch round cake pan with a thin layer of cornmeal. Layer blueberries evenly.
2. Sprinkle with flour; drizzle with honey and lemon juice.
3. Set aside.

#### *For the flour mixture*

1. In a small bowl, combine flour, baking powder, baking soda and salt.
2. Set aside.

#### *For the egg mixture*

1. In a medium bowl, combine honey, eggs, milk, lemon juice, lemon peel and vanilla; beat with fork until well mixed.
2. Add the flour mixture and mix well.
3. Stir in melted butter; mix well.
4. Pour batter over blueberries in pan; spread to cover evenly.
5. Bake at 350 degrees for 30-35 minute or until toothpick inserted in center of cake comes out clean.
6. Cool in pan on wire rack 10 minutes.
7. Invert cake onto large plate; continue to cool before slicing.

*Chef's note:* The secret is out with this recipe: Aquidneck Honey. Jeff the Beeman founded the business in 1996 with a couple of hives in Newport. His grandfather, an immigrant from Portugal and an incredible gardener, influenced the young Jeff who would spend weekends and afternoons landscaping and gardening with him. Find out more at [aquidneckhoney.com](http://aquidneckhoney.com).

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