



Blueberry Muffin Cake (vegan)

Ingredients

Crumb Topping:

½ cup	brown sugar
½ cup	all-purpose flour
½ tsp.	cinnamon
1/3 cup	margarine, room temperature
½ cup	pecans, coarsely chopped

Cake:

2 cups	all-purpose flour
¾ cup	sugar
¼ cup	margarine, room temperature
1 cup	unsweetened original flavored almond milk
1 Tbsp.	corn starch
1 tsp.	pure vanilla extract
2 ½ tsp.	baking powder
¾ tsp.	salt
1 cup	fresh blueberries

Glaze:

½ cup	powdered sugar
¼ tsp.	pure vanilla extract
1 tsp.	unsweetened original flavored almond milk



Directions

Preheat oven to 375. Spray a 9 inch springform pan with nonstick cooking spray and set aside. In a medium bowl, combine all the crumb ingredients with a fork or pastry cutter until well-blended. In a large bowl, mix together all the cake ingredients except blueberries and mix until just combined. Fold in the blueberries.

Spread the cake batter into the prepared pan and top evenly with the crumb topping. Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Allow the cake to cool for 10 minutes in the pan. Loosen the edges from the pan with a butter knife, then remove sides of pan.

For the glaze, mix together all the ingredients until smooth, then drizzle on top of the cake.