



A.G. Thomson House Historic Bed & Breakfast Inn
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Cherry - Blueberry Vanilla Coffeecake

For the Coffeecake:

3 cups Bisquick mix
¾ cups granulated sugar
¼ cup vegetable oil
1 ½ tsp vanilla
2 eggs
1 cup vanilla yogurt
2 cups Fresh Blueberries
¼ cup orange juice or orange-flavored liqueur
¾ cup dried cherries

Glaze:

1 cup powdered sugar
4 teaspoons orange juice
½ teaspoon vanilla

Heat the oven to 350 degrees. Generously grease a Bundt pan or 12 cup fluted tube cake pan; lightly flour.

In a large bowl, stir Bisquick mix, granulated sugar, oil, vanilla, eggs, and yogurt until mixed. Stir in remaining ingredients. Pour into pan.

Bake for 40 – 50 minutes or until a toothpick inserted near the center comes out clean. Cool 15 minutes; remove from the pan.

In a small bowl, stir glaze ingredients until smooth and thin enough to drizzle over the coffeecake.