

BLUEBERRY SOUR CREAM COFFEE CAKE

This blueberry sour cream coffee cake is perfectly moist and topped with fresh blueberries and a spiced streusel topping. *Servings: 16 slices*



INGREDIENTS

Streusel topping:

- ¼ cup (30g) all-purpose flour
- 2 tablespoons (25g) firmly packed light brown sugar
- ¾ teaspoon ground cinnamon
- ⅛ teaspoon salt
- 2 tablespoons (28g) unsalted butter cold and cut into pieces

Coffee cake:

- 1¼ cups (150g) all-purpose flour
- ½ teaspoon ground cinnamon
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 6 tablespoons (85g) unsalted butter softened to room temperature
- ½ cup (100g) firmly packed light brown sugar
- ¼ cup (50g) granulated sugar
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- 3 ounces (85g) full fat sour cream room temperature
- 6 ounces fresh blueberries (1 heaping cup)

DIRECTIONS

Preheat the oven to 350°F (177°C). Spray an 8" square baking pan with non-stick spray. Set aside.

Streusel topping:

1. Place flour, brown sugar, cinnamon, and salt into a small bowl. Toss together with a fork until combined.
2. Add the butter to the bowl, then use a fork to smash the pieces of butter into the mixture.
3. Use your fingers to press the ingredients together until butter is in small chunks. You are aiming for mostly medium-size chunks and some smaller and larger chunks. Set aside.

Coffee cake:

1. In a medium size bowl, toss together the flour, cinnamon, baking powder, baking soda, and salt. Set aside.
2. In a large bowl with a handheld mixer or the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugars until light and fluffy. Add the egg, then beat on medium speed until combined. Add the vanilla and the sour cream and beat again on medium speed until completely incorporated.
3. Stop the mixer and fold in the dry ingredients gently with a spatula until no flour lumps remain. Do not over mix batter.
4. Spread the coffee cake batter in the prepared pan, then top with blueberries, spacing them out evenly over the top of the batter. Sprinkle the streusel evenly on top of the blueberries, then bake for 32-36 minutes, or until a toothpick inserted in the center comes out mostly clean.
5. Remove from oven and allow to cool completely on a wire cooling rack.
6. Enjoy as is, dust with powdered sugar, or mix ½ cup powdered sugar with 1-2 tablespoons of water or milk to make a simple glaze. Leftovers can be kept covered tightly at room temperature up to 5 days or in the refrigerator up to one week. Coffee cake freezes well, up to 2 months. Thaw in fridge overnight and allow to come to room temperature.