



All in One Bake Shop

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Blueberry Coffee Cake

I first made this coffee cake after getting some beautiful blueberries from the farmer's market. My family all loved it. I could not pass-up a big container of blueberries from Sam's Club and my step-daughter and niece made this cake. They had fun making it in the kitchen here at the store and using the mixer and big oven. We had some for dessert and then the leftovers save really well.

Cake

- 6 Tbsp soft butter
- 1 C brown sugar
- 2 eggs
- 1 C sour cream
- 1 Tbsp vanilla bean paste or vanilla extract
- 1 1/2 C all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 C heavy cream
- 1 # blueberries (about 6 Cups)

Topping

- 1 C flour
- 1/2 C brown sugar
- 1/4 C granulated sugar
- 1 stick butter – cold
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg



Make topping - cut butter into small pieces. Place all ingredients into large bowl. Combine using your fingers or a pastry blender until the mixture resembles coarse sand with a few larger lumps. Place in the refrigerator until ready to use.

Preheat oven to 350°. Cream butter and sugar until fluffy. Add eggs, sour cream and vanilla and mix well. Combine dry ingredients – flour, baking powder and baking soda, salt and cinnamon. Add half of the dry ingredients to the butter mixture and mix well. Add the cream and mix add the remainder of the dry ingredients and mix only until fully incorporated. Fold in the blueberries. Spread into well greased 8" by 3" high square pan. (if you don't have a tall pan like this, use a larger square – a 10" would be fine.) Sprinkle evenly with topping. Bake about 50 minutes or a little more – until a cake tester comes out clean.