

Blueberry Sour Cream Coffee Cake: A Soft, Buttery Treat You'll Love

The addition of sour cream gives the cake a rich, moist texture that melts in your mouth.



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 cup sour cream
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup fresh blueberries
- 1/2 teaspoon cinnamon (optional, for topping)

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a large mixing bowl, cream together the softened butter and sugar until light and fluffy.
3. Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
5. Gradually add the dry ingredients to the wet mixture, alternating with the sour cream. Mix until just combined.
6. Gently fold in the blueberries, being careful not to break them.
7. Pour the batter into the prepared cake pan and smooth the top. If desired, sprinkle cinnamon on top for added flavor.
8. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.
9. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

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