

Moist Blueberry Coffee Cake with a Cinnamon Sugar Crumble

Soft, buttery cake meets bursts of fresh blueberries and rich swirls of cream cheese in this



OVEN
350°F

TIME
50 min

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INGREDIENTS

For the Cake:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ... teaspoon salt
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 egg
- 1 teaspoon vanilla extract
- 4 oz cream cheese, softened
- 1 cup fresh blueberries

For the Topping:

- ... cup brown sugar
- ... cup all-purpose flour
- $\frac{1}{2}$ teaspoon cinnamon

DIRECTIONS

1. **Prep the Pan & Oven:** Preheat oven to 350°F (175°C).
2. **Grease a 9-inch round cake pan** or line with parchment for easy removal.
3. **Mix Dry Ingredients:** In a bowl, whisk together 1 cup flour, baking powder, and salt.
4. **Cream the Butter Mixture:** In another bowl, beat together softened butter and sugar until fluffy.
5. **Add egg and vanilla,** beating until smooth.
6. **Combine & Fold:** Mix the dry ingredients into the butter mixture until combined.
7. **Gently fold in cream cheese chunks and blueberries.** (Don't overmix.)
8. **Prepare the Topping:** In a small bowl, mix brown sugar, ... cup flour, and cinnamon.
9. **Assemble & Bake:** Pour batter into prepared pan and spread evenly.
10. **Sprinkle the cinnamon sugar topping evenly over the surface.**
11. **Bake for 45-50 minutes,** or until a toothpick comes out clean.
12. **Cool and Serve:** Let cool in the pan for 10-15 minutes, then transfer to a wire rack.
13. **Serve warm or chilled.** Dust with powdered sugar if you'd like.

SWAPS & NOTES

Why I Love This Recipe This cake has everything: buttery

crumb, pockets of melty cream cheese, juicy blueberries, and a crunchy cinnamon topping.

It's the kind of cake you can serve for breakfast, snack time, or dessert-warm or chilled, it never disappoints.

The tangy cream cheese and tart blueberries balance out the sweet

cinnamon sugar topping perfectly, giving you layers of flavor in every bite.

Cream cheese : Make sure it's softened for easy mixing.

TIPS FOR SUCCESS

Room temperature butter and cream cheese make for the smoothest texture.

Toss blueberries with a little flour to prevent sinking.

Let it cool fully before slicing for clean edges (if you can wait!).

Store in the fridge for best texture-great even on day 2 or 3.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-blueberry-coffee-cake-with-a-cinnamon-sugar-crumble/>