

Buttermilk Blueberry Cake with Lemon Zest and Crumble Topping

Blueberry Cake with Streusel Topping



OVEN
350°F

TIME
1 min

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INGREDIENTS

For the Cake:

- ¾ cup oil or melted, cooled butter
- 2/3 cup buttermilk (room temperature)
- 1 tbsp vanilla extract
- 2 large eggs (room temperature)
- 2 cups all-purpose flour (plus extra for dusting blueberries)
- 1 tsp baking soda
- 1 tsp baking powder
- ... tsp salt
- 1 tbsp cornstarch
- 1 tbsp lemon zest
- ¾ cup white sugar
- 1 ½ cups fresh blueberries

For the Streusel:

- ¾ cup all-purpose flour
- 5 tbsp unsalted butter (softened)
- 1/3 cup white sugar

DIRECTIONS

1. Prep the Pan and Oven: Preheat to 350°F (180°C). Line the bottom and two sides of your baking pan with parchment paper. Grease the other sides.
2. Make the Streusel: In a bowl, combine flour, sugar, and softened butter. Use your hands or a fork to mix until crumbly. Set aside.
3. Mix Dry Ingredients: In a medium bowl, whisk together flour, baking soda, baking powder, salt, and cornstarch. Set aside.
4. Lemon Sugar Boost: In a large bowl, combine sugar and lemon zest. Rub together with your fingers for about 1 minute-this intensifies the lemon flavor.
5. Mix Wet Ingredients: Add oil (or melted butter), eggs, vanilla, and buttermilk to the lemon sugar. Whisk until smooth.
6. Combine Wet and Dry: Fold the dry ingredients into the wet until just combined. Do not overmix-this keeps the cake soft and fluffy.
7. Toss and Add Blueberries: Toss blueberries with 1-2 tsp flour. Fold gently into the batter.
8. Bake: Spread the batter evenly in the pan. Top with the prepared streusel.
9. Bake for 40-50 minutes, or until a toothpick comes out clean.
10. Let cool, slice, and serve!

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

Original recipe: <https://chefmaniac.com/buttermilk-blueberry-cake-with-lemon-zest-and-crumble-topping/>