

Blueberry Cream Cheese Crumb Cake: A Buttery, Sweet, and Creamy Delight

There's something magical about a



OVEN
350°F

TIME
15 mins

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INGREDIENTS

For the Cake:

1 ½ cups all-purpose flour

¾ cup granulated sugar

½ teaspoon baking soda

½ teaspoon baking powder

... teaspoon salt

½ cup unsalted butter, softened

1 large egg

1 teaspoon vanilla extract

½ cup sour cream or Greek yogurt

For the Cream Cheese Layer:

8 oz cream cheese, softened

... cup granulated sugar

1 egg

For the Blueberries:

1 ½ cups fresh or frozen blueberries

1 tablespoon flour (to prevent sinking)

For the Crumb Topping:

¾ cup all-purpose flour

½ cup brown sugar, packed

1 teaspoon cinnamon

6 tablespoons cold unsalted butter, cut into small pieces

How to Make Blueberry Cream Cheese Crumb Cake:

1. Preheat & Prepare the Baking Dish:

2. Make the Cake Batter:

In a large bowl, whisk together flour, sugar, baking soda, baking powder, and salt.

Add the softened butter, egg, vanilla extract, and sour cream. Beat until the batter is smooth and well combined.

Spread the batter evenly into the prepared baking pan.

3. Prepare the Cream Cheese Layer:

In a separate bowl, beat together cream cheese, sugar, egg, and vanilla until smooth.

Spread the cream cheese mixture evenly over the cake batter.

4. Toss the Blueberries:

In a small bowl, toss the blueberries with 1 tablespoon of flour (this prevents them from sinking to the bottom).

Sprinkle the blueberries evenly over the cream cheese layer.

5. Make the Crumb Topping:

DIRECTIONS

1. **Preheat & Prepare the Baking Dish:** Preheat your oven to 350°F (175°C). Grease and line a 9-inch round or square baking pan with parchment paper.
2. **Make the Cake Batter:** In a large bowl, whisk together flour, sugar, baking soda, baking powder, and salt.
3. **Add the softened butter, egg, vanilla extract, and sour cream.** Beat until the batter is smooth and well combined.
4. **Spread the batter evenly into the prepared baking pan.**
5. **Prepare the Cream Cheese Layer:** In a separate bowl, beat together cream cheese, sugar, egg, and vanilla until smooth.
6. **Spread the cream cheese mixture evenly over the cake batter.**
7. **Toss the Blueberries:** In a small bowl, toss the blueberries with 1 tablespoon of flour (this prevents them from sinking to the bottom).
8. **Sprinkle the blueberries evenly over the cream cheese layer.**
9. **Make the Crumb Topping:** In another bowl, mix flour, brown sugar, and cinnamon.
10. **Cut in the cold butter using a fork or pastry cutter until the mixture resembles coarse crumbs.**
11. **Sprinkle the crumb topping generously over the blueberries.**
12. **Bake Until Golden:** Bake for 45-50 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.
13. **Let the cake cool in the pan for about 15 minutes before slicing and serving.**

14. Pro Tips & Variations: ? Use frozen blueberries - No need to thaw; just toss them in flour and add directly to the batter.
15. ? Make it extra rich - Swap sour cream for heavy cream for an even softer texture.
16. ? Want a crunchier topping? Add chopped pecans or walnuts to the crumb topping for extra texture.
17. ? Make it a lemon-blueberry version - Add zest of 1 lemon to the batter and 1 tablespoon lemon juice to the cream cheese mixture.
18. ? Gluten-free option - Use a gluten-free flour blend instead of all-purpose flour.
19. What to Serve with Blueberry Cream Cheese Crumb Cake:
This cake is perfect on its own, but you can make it even better with:
 20. A drizzle of glaze - Mix ¼ cup powdered sugar with 1 tablespoon milk and drizzle over the cooled cake.
 21. A scoop of vanilla ice cream - Because everything is better with ice cream!
 22. A cup of coffee or tea - The perfect pairing for a cozy morning or afternoon treat.
 23. A dollop of whipped cream - Light and fluffy contrast to the rich cake.
24. FAQs (From My Kitchen to Yours): Q: Can I make this cake ahead of time?A: Yes! This cake stays fresh for 2-3 days at room temperature or up to 5 days in the fridge.
25. Q: Can I freeze this cake?A: Absolutely! Wrap slices tightly in plastic wrap and freeze for up to 3 months. Thaw at room temperature before serving.

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

Original recipe: <https://chefmaniac.com/blueberry-cream-cheese-crumb-cake-a-buttery-sweet-and-creamy-delight/>