

## Healthy Yogurt Oat Blueberry Breakfast Cake (Wholesome & Easy!)

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**OVEN**  
**350°F**

**TIME**  
**55 min**

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### INGREDIENTS

- 1 ... cups old-fashioned rolled oats
- 1 ... cups white whole wheat flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ... teaspoon salt
- 1 cup Greek yogurt (plain or vanilla)
- ... cup milk (dairy or plant-based)
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- ½ cup honey
- 1/3 cup melted coconut oil
- 2 cups blueberries (fresh or frozen)

### DIRECTIONS

- 1.** Prep the Pan: Preheat your oven to 350°F (175°C). Grease an 8x8-inch baking pan or line it with parchment paper for easy removal later.
- 2.** Mix the Dry Ingredients: In a large bowl, whisk together:
- 3.** Rolled oats
- 4.** White whole wheat flour
- 5.** Baking powder
- 6.** Baking soda
- 7.** Salt
- 8.** This base gives the cake its hearty texture and satisfying bite.
- 9.** Combine the Wet Ingredients: In a separate bowl, mix:
- 10.** Greek yogurt
- 11.** Milk
- 12.** Eggs
- 13.** Vanilla extract
- 14.** Honey
- 15.** Melted coconut oil
- 16.** Whisk until smooth and creamy. The honey and coconut oil provide both moisture and richness.
- 17.** Bring It All Together: Pour the wet mixture into the bowl with your dry ingredients. Gently fold everything together just until combined-don't overmix or your cake might become dense.
- 18.** Add the Blueberries: Fold in the blueberries gently so they're evenly distributed throughout the batter. If using frozen berries, do not thaw to prevent color bleeding.

19. Bake: Transfer the batter to your prepared pan and smooth the top. Bake for 45-55 minutes, or until a toothpick inserted in the center comes out clean.
20. ? Tip: Ovens vary! Start checking around the 45-minute mark and tent with foil if the top is browning too quickly.
21. Cool & Enjoy: Allow the cake to cool in the pan for about 20 minutes, then transfer to a wire rack to cool completely. Serve warm, at room temperature, or chilled-it's delicious every way!

## TIPS FOR SUCCESS

Use room temperature ingredients - This helps them combine smoothly.

Don't overmix the batter - Stir just until everything is incorporated.

Toss them in a tablespoon of flour before folding in to prevent sinking.

Drizzle with a touch of maple syrup or warm honey when serving.

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

Original recipe: <https://chefmaniac.com/healthy-yogurt-oat-blueberry-breakfast-cake-wholesome-easy/>