

Best Blueberry Cream Cheese Crumb Cake: Moist, Tangy & Crumbly

Blueberry Cream Cheese Crumb Cake



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

To create this heavenly Blueberry Cream Cheese Crumb Cake, you'll need:

For the Crumb Topping: 1 1/2 cups all-purpose flour
1/2 cup granulated sugar 1/4 cup packed light brown sugar
1/2 teaspoon ground cinnamon 1/2 cup (1 stick) cold unsalted butter , cut into small pieces:

For the Cream Cheese Filling: 8 oz (1 block) cream cheese , softened
1/4 cup granulated sugar 1 large egg yolk 1/2 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipes
2. Prepare the : Crumb Topping:
3. In a medium bowl, whisk together 1 1/2 cups flour, 1/2 cup granulated sugar, brown sugar, and cinnamon. Cut in the cold butter using a pastry blender, two knives, or your fingertips until coarse crumbs form. Set aside.
4. Make the : Cream Cheese Filling:
5. In another medium bowl, beat the softened cream cheese and 1/4 cup granulated sugar with an electric mixer until smooth and creamy. Beat in the egg yolk and vanilla extract until well combined. Set aside.
6. Prepare the : Cake Batter:
7. Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line with parchment paper leaving an overhang for easy removal.
8. In a medium bowl, whisk together 1 1/2 cups flour, baking powder, baking soda, and salt.
9. In a large bowl, cream the softened butter and 1/2 cup granulated sugar with an electric mixer until light and fluffy, about 2-3 minutes.
10. Beat in the whole egg and vanilla extract until well combined.
11. Alternately add the dry ingredients and sour cream (or yogurt) to the butter mixture, beginning and ending with the dry ingredients, mixing on low speed until just combined. Do not overmix.
12. Gently fold in the blueberries.
13. Assemble the : Cake:
14. Spread about two-thirds of the cake batter evenly into

the prepared baking pan.

15. Carefully dollop spoonfuls of the cream cheese filling over the cake batter. Gently spread it out, leaving a small border around the edges.
16. Drop the remaining cake batter in spoonfuls over the cream cheese layer. Gently spread it to cover most of the cream cheese, being careful not to mix it in.
17. Generously sprinkle the prepared crumb topping evenly over the entire surface of the cake.
18. Bake the : Cake:
19. Bake for 45-55 minutes, or until the crumb topping is golden brown and a toothpick inserted into the center of the cake (avoiding the cream cheese layer) comes out clean or with moist crumbs.
20. Cool & : Serve:
21. Remove the cake from the oven and let it cool completely in the pan on a wire rack before slicing and serving. Cooling completely is important for the layers to set properly.

SWAPS & NOTES

Butter: For the crumb topping, ensure your butter is cold - this helps create distinct crumbs.

For the cake, make sure it's softened to room temperature for proper creaming.

Blueberries: Fresh blueberries are wonderful, but frozen (unthawed) work perfectly as well.

If using frozen, they might bleed a little color, but it won't affect the taste.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the cake batter will result in a tough cake.

Cold Butter for Crumbs: This is crucial for a streusel topping with distinct, crunchy crumbs.

Soften Cream Cheese: Ensure your cream cheese is truly softened for a smooth, lump-free filling.

Gentle Folding: When adding blueberries to the cake batter, fold them in gently to avoid crushing them and prevent them from sinking to the bottom.

