

Easy Blueberry Breakfast Coffee Cake: Crumbly & Delicious

Elevate your breakfast or brunch with this delightful



OVEN
350°F

TIME
40-45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups all-purpose flour
¾ cup sugar
2 teaspoons baking powder
1 large egg, lightly beaten
¾ cup milk (whole or 2% recommended)
... cup butter or margarine, softened (NOT melted)
1 teaspoon grated lemon peel (from about 1 medium lemon)
2 cups fresh or frozen blueberries (do not thaw if frozen)
1/3 cup sugar
... cup all-purpose flour
... cup walnuts, finely chopped
¾ teaspoon ground cinnamon
3 tablespoons cold butter, cut into small pieces
¾ cup powdered sugar
2 tablespoons milk, more or less to get to a drizzling consistency

DIRECTIONS

1. Let's get this delicious : Blueberry Breakfast Coffee Cake baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly spray or grease a 9-inch square baking pan.
3. Combine : Dry & Wet Cake Ingredients: In a large bowl, whisk together the 2 cups all-purpose flour, ¾ cup sugar, and 2 teaspoons baking powder. Cut the ... cup softened butter into small pieces and add them to the dry ingredients. In a separate small bowl, whisk together the 1 large egg (lightly beaten), ¾ cup milk, and 1 teaspoon grated lemon peel. Add this wet mixture to the dry ingredients. Mix just until the dry ingredients are moistened. The batter will be very thick. You may need to finish mixing gently with your hands to ensure all the flour is incorporated.
4. Fold in : Blueberries: Gently fold in the 2 cups fresh or frozen blueberries (if frozen, do not thaw). Because the batter is so thick, this may take a few minutes to ensure the blueberries are evenly distributed without mashing them.
5. Spread : Batter: Spread the thick blueberry batter evenly into the prepared 9-inch square baking pan.
6. Prepare : Topping: For the topping, in a mini food processor or a medium bowl, combine the 1/3 cup sugar, ... cup all-purpose flour, ... cup finely chopped walnuts, and ¾ teaspoon ground cinnamon. If using a food processor, pulse until combined. Add the 3 tablespoons cold butter (cut into small pieces). If using a food processor, pulse until the mixture forms a coarse, crumbly texture. If doing by hand, use your fingers or a pastry blender to cut the butter into the

dry ingredients until crumbly.

7. Sprinkle : Topping & Bake: Sprinkle the crumbly topping evenly over the batter in the baking pan. Bake in the preheated oven for 40-45 minutes, or until the cake tests done (a toothpick inserted into the center comes out clean).
8. Cool: Remove the cake from the oven and allow it to cool in the pan for about 10-15 minutes before transferring it to a wire rack to finish cooling completely.
9. Prepare & : Drizzle Drizzle (Optional): For the drizzle, in a small bowl, combine the $\frac{1}{4}$ cup powdered sugar and 2 tablespoons milk. Whisk until smooth. If too thick, add a few drops of additional milk at a time until it reaches a thin, drizzling consistency. Drizzle generously over the top of the cooled or slightly warm cake and allow the glaze to sit until it solidifies.

SWAPS & NOTES

Butter (Cake): Using softened, not melted, butter helps create a tender crumb.

Margarine can be used as a substitute.

Lemon Peel: Freshly grated lemon peel adds a beautiful, bright citrus note that complements the blueberries.

Blueberries: Fresh blueberries are wonderful when in season.

TIPS FOR SUCCESS

Softened Butter (Cake): Ensure your butter for the cake batter is truly softened but not melted, for the best cake texture.

Don't Overmix Batter: Overmixing quick bread batters develops gluten, leading to a tough texture.

Mix just until the dry ingredients are moistened.

Frozen Blueberries (If Used): Do not thaw frozen blueberries before adding them to the batter.

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

Original recipe: <https://chefmaniac.com/easy-blueberry-breakfast-coffee-cake-crumbly-delicious/>