

Sour Cream Blueberry Coffee Cake: A Perfect Morning Treat

Sour Cream Blueberry Coffee Cake



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1 cup sour cream
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/2 cups fresh or frozen blueberries
- 1/2 cup brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup cold butter, cut into small pieces
- 1 tsp ground cinnamon

Swaps and Notes:

Blueberries: Fresh blueberries are wonderful here, but you can use frozen blueberries as well. If using frozen, don't thaw them first. Just toss them in flour before folding them into the batter.

Sour Cream: Full-fat sour cream gives the best flavor and texture. You can use plain Greek yogurt for a lighter option, but the texture will be a little different.

Streusel: The streusel topping is a non-negotiable for me! It adds so much flavor and texture. You can add chopped nuts like pecans or walnuts for an

extra crunch.

Spices: The cinnamon is perfect for this, but you could add a pinch of nutmeg or cardamom for a different flavor profile.

How to Make Sour Cream Blueberry Coffee Cake:

Preheat and Prep: Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.

Make the Streusel Topping: In a small bowl, combine the brown sugar, flour, and cinnamon. Use your fingers or a pastry cutter to cut in the cold butter until the mixture resembles coarse crumbs. Set aside.

Combine Wet Ingredients: In a large bowl, using an electric mixer, cream the softened butter and granulated sugar together until the mixture is light and fluffy, about 3-5 minutes. Beat in the eggs one at a time, mixing well after each addition. Stir in the sour cream and vanilla extract.

Combine Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.

Mix and Fold: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Gently fold in the fresh or frozen blueberries.

Assemble and Bake: Pour the batter into the prepared baking pan and spread it evenly. Sprinkle the streusel topping over the top of the batter. Bake for 40-50 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Cool: Let the cake cool on a wire rack before serving.

Tips for Success:

Toss Blueberries in Flour: If you're using frozen blueberries, tossing them in a tablespoon of flour before folding them into the batter will prevent them from sinking to the bottom of the cake.

Don't Overmix: Overmixing the batter will make the cake tough. Mix until the ingredients are just combined.

Use Cold Butter for Streusel: Using cold butter is key for a crumbly streusel topping. If the butter is too soft, it will melt into the batter instead of creating those lovely crumbs.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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11. Serving Suggestions and Pairings: This coffee cake is fantastic on its own, but it's even better with a warm cup of coffee or tea. It's the perfect treat for a weekend breakfast. For a full dessert spread, you could serve it with my Chocolate Chip Banana Bread or these Easy Pumpkin Spice Muffins.
12. Storage and Leftover Tips: Store the cake in an airtight container at room temperature for up to 3 days. It can also be stored in the refrigerator for up to a week. The cake freezes beautifully. Wrap individual slices tightly in plastic wrap and then in foil, and they will keep for up to 3 months. Thaw at room temperature before serving.
13. More Recipes You Will Love: If you're a fan of baking and comforting desserts, you'll want to check out these other favorites:
14. For a fun, fall-themed dessert, these : Caramel Apple Pie Cookies are a must-try.
15. My Pecan : Pie Bars are a make-ahead holiday favorite.
16. If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.
17. Final Thoughts: This Sour Cream Blueberry Coffee Cake is a recipe that brings a little bit of joy and comfort to any morning. It's a simple, delicious, and deeply satisfying treat that is perfect for sharing with the people you love. I hope this recipe becomes a new favorite in your home.
18. If you make this cake, I'd love to hear about it! What's your favorite kind of coffee cake? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/sour-cream-blueberry-coffee-cake-a-perfect-morning-treat/>