

The Best Easy Blueberry Breakfast Cake: Fluffy, Moist, and Ready in 35 Minutes

Forget the fussy layers and complicated steps. This is a simple,



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35 min

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INGREDIENTS

Swaps and Notes:

Gluten-Free: You can swap the all-purpose flour for a 1:1 gluten-free baking blend.

Dairy: Whole milk is my preference, but any milk (almond, soy, oat) works fine. You can also use oil instead of butter for a slightly moister cake, though butter offers better flavor.

Other Fruit: Feel free to swap the blueberries for raspberries, chopped strawberries, or a mix.

Buttermilk Hack: If you don't have buttermilk, add 1 teaspoon of white vinegar or lemon juice to your 21 cup of regular milk and let it sit for 5 minutes before using.

Instructions:

Preheat Oven and Prepare Pan: Preheat your oven to 180°C (350°F). Grease an 8x8 inch (20x20 cm) square baking dish, or line it with parchment paper for easy removal.

Mix Dry Ingredients: In a large bowl, whisk together the 121 cups of flour, 21 cup of granulated sugar, baking powder, and salt.

Mix Wet Ingredients: In a separate medium bowl, whisk together the egg, milk (or buttermilk), melted butter, and vanilla extract until well combined.

Combine Batter: Pour the wet ingredients into the dry ingredients and mix with a spoon or spatula until just combined. Do not overmix; a few lumps are okay. Overmixing develops the gluten and can lead

to a tough cake.

Fold in Blueberries: In a small bowl, gently toss the 1 cup of blueberries with the 1 tablespoon of flour. This thin coating is key to preventing them from sinking to the bottom. Gently fold the coated berries into the cake batter.

Bake: Pour the batter into the prepared pan and spread it evenly. Sprinkle the top with the optional coarse or brown sugar for extra crunch.

Bake and Cool: Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs attached. Let the cake cool in the pan for 10-15 minutes before slicing and serving.

DIRECTIONS

1. **Preheat : Oven and Prepare Pan:** Preheat your oven to 180°C (350°F). Grease an 8x8 inch (20x20 cm) square baking dish, or line it with parchment paper for easy removal.
2. **Mix : Dry Ingredients:** In a large bowl, whisk together the 1 1/2 cups of flour, 1/2 cup of granulated sugar, baking powder, and salt.
3. **Mix : Wet Ingredients:** In a separate medium bowl, whisk together the egg, milk (or buttermilk), melted butter, and vanilla extract until well combined.
4. **Combine : Batter:** Pour the wet ingredients into the dry ingredients and mix with a spoon or spatula until just combined. Do not overmix; a few lumps are okay. Overmixing develops the gluten and can lead to a tough cake.
5. **Fold in : Blueberries:** In a small bowl, gently toss the 1 cup of blueberries with the 1 tablespoon of flour. This thin coating is key to preventing them from sinking to the bottom. Gently fold the coated berries into the cake batter.
6. **Bake:** Pour the batter into the prepared pan and spread it evenly. Sprinkle the top with the optional coarse or brown sugar for extra crunch.
7. **Bake and : Cool:** Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs attached. Let the cake cool in the pan for 10-15 minutes before slicing and serving.

SWAPS & NOTES

Dry Ingredients All-purpose flour 121 cups Measure correctly by spooning into the cup.

Granulated sugar 21 cup This keeps it breakfast-appropriate, not overly sweet.

Baking powder 2 teaspoons Essential for a light, fluffy crumb.
Salt 1/4 teaspoon Enhances all the flavors.

TIPS FOR SUCCESS

Melted Butter Temperature: Make sure your melted butter is cooled slightly before adding it to the wet ingredients.

If it's too hot, it can scramble the egg when you mix them.

The Flour Coat is Non-Negotiable: That tablespoon of flour on the blueberries is crucial.

It creates a barrier that keeps the heavy fruit suspended in the batter, ensuring you get berries in every bite.

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

Original recipe: <https://chefmaniac.com/the-best-easy-blueberry-breakfast-cake-fluffy-moist-and-ready-in-35-minutes/>