

Ultimate Blueberry Streusel Coffee Cake: Easy, Buttery, and Perfect for Brunch

The Best Blueberry Sour Cream Coffee Cake Recipe (Moist & Crumbly)



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cake: IngredientAmount:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat and : Prepare
3. Preheat your oven to
4. 350°F (175°C)
5. . Grease and flour a
6. 9-inch round or square baking pan
7. (a springform pan also works beautifully).
8. Make the : Crumb Topping
9. In a small bowl, whisk together the brown sugar, flour, and cinnamon. Add the cold butter cubes. Use a fork, pastry blender, or your fingers to cut the butter into the dry ingredients until the mixture resembles coarse, shaggy crumbs. Stir in the nuts, if you are using them. Set aside.
10. Mix the : Batter
11. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
12. In a large mixing bowl (or the bowl of a stand mixer), cream the softened butter and granulated sugar together on medium speed until the mixture is light and fluffy, about 3 minutes. Beat in the eggs, one at a time, followed by the vanilla extract. Scrape down the sides of the bowl.
13. Stir in the sour cream until just combined. Gradually fold in the dry ingredients just until combined.
14. Be careful not to overmix.
15. Gently fold in the blueberries. Pro-Tip: Toss your fresh or frozen berries in about a tablespoon of the dry flour mixture before adding them to the batter. This helps prevent them from sinking to the bottom of

the cake.

16. Assemble and : Bake
17. Spread about
18. half of the batter
19. evenly into the prepared pan. Sprinkle
20. half of the crumb topping
21. over the batter.
22. Add the remaining batter on top, gently smoothing it out (it's okay if it doesn't cover the crumb perfectly). Finish by sprinkling the
23. rest of the streusel
24. topping over the top layer of batter.
25. 40-50 minutes

SWAPS & NOTES

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Optional Glaze: 1/2 cup Powdered Sugar 1-2 teaspoons Milk (any kind)
Swaps and Notes Dairy: If you don't have sour cream, you can use full-fat plain Greek yogurt as a 1:1 substitute.

The texture will still be wonderful.

Berries: Feel free to swap the blueberries for raspberries or blackberries, or even a mix.

Butter: You can use salted butter; just omit the added salt in the cake batter.

TIPS FOR SUCCESS

Don't Overmix the Batter: Overmixing develops the gluten in the flour, resulting in a tough, dry cake.

Mix until the flour streaks just disappear.

Use Room Temperature Ingredients: Having your butter, eggs, and sour cream at room temperature allows them to emulsify better, creating a smoother batter and a more tender final product.

Proper Streusel Texture: The butter for the crumb topping must be cold.

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

Original recipe: <https://chefmaniac.com/ultimate-blueberry-streusel-coffee-cake-easy-buttery-and-perfect-for-brunch/>