

Blueberry Buttermilk Breakfast Cake Recipe: Soft, Moist, and Perfect for Brunch

Blueberry Buttermilk Breakfast Cake



OVEN
350°F

TIME
45 to 60 min

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INGREDIENTS

For the cake:

- 4 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups white sugar
- 1/2 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups buttermilk
- 2 cups fresh blueberries

For the crumble topping:

- 1/2 cup all-purpose flour
- 1/2 cup white sugar
- 6 tablespoons butter, softened

DIRECTIONS

1. Prep the pan and oven: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan well and set it aside.
2. Mix the dry ingredients: In a bowl, sift together the flour, baking powder, baking soda, and salt. This helps distribute the leavening evenly and keeps the batter smooth.
3. Cream the butter and sugar: In a large bowl, cream together the sugar and butter until the mixture is light and fluffy.
4. Add the eggs and vanilla: Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
5. Add the dry ingredients and buttermilk: Gradually add the flour mixture and the buttermilk, mixing gently until combined. Try not to overmix the batter.
6. Fold in the blueberries: Carefully fold in the fresh blueberries so they are evenly distributed without crushing them.
7. Spread in the pan: Pour the batter into the prepared pan and smooth the top.
8. Make the crumble topping: In a small bowl, combine the flour and sugar for the topping. Cut in the softened butter until coarse crumbs form.
9. Add the topping and bake: Sprinkle the crumble evenly over the batter. Bake for 45 to 60 minutes, or until a toothpick inserted into the center comes out clean.
10. Cool and serve: Let the cake cool before slicing and serving.

SWAPS & NOTES

This cake is straightforward, but a few small notes can help it turn out beautifully.

Fresh blueberries: Fresh berries work best for texture, but frozen blueberries can be used if needed.

Add them straight from the freezer to help prevent too much bleeding.

Buttermilk: This is what gives the cake its soft, tender crumb and slight tang, so it is worth using if possible.

TIPS FOR SUCCESS

Do not overmix the batter once the flour goes in.

A gentle hand helps keep the cake soft and tender rather than dense.

If your blueberries are especially large or juicy, toss them lightly with a little flour before folding them into the batter.

That can help keep them from sinking too much in the pan.

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

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