

Blueberry Breakfast Cake Recipe for a Sweet and Easy Morning Treat

$\frac{1}{2}$ cup milk, or buttermilk for extra flavor



OVEN
350°F

TIME
30 to 35 min

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INGREDIENTS

Dry ingredients:

1 $\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ cup granulated sugar

2 teaspoons baking powder

... teaspoon salt

Wet ingredients:

1 large egg

$\frac{1}{2}$ cup milk, or buttermilk for extra flavor

... cup unsalted butter, melted

1 teaspoon vanilla extract

Add-ins:

1 cup fresh or frozen blueberries

1 tablespoon flour, for coating the blueberries

Optional topping:

1 tablespoon coarse sugar or brown sugar

DIRECTIONS

1. Preheat the oven and prepare the pan: Preheat your oven to 180°C (350°F). Grease an 8x8-inch square baking dish or line it with parchment paper for easy removal.
2. Mix the dry ingredients: In a large bowl, whisk together the flour, granulated sugar, baking powder, and salt until evenly combined.
3. Mix the wet ingredients: In a separate bowl, whisk together the egg, milk or buttermilk, melted butter, and vanilla extract until smooth.
4. Combine the batter: Pour the wet mixture into the dry ingredients and stir until just combined. Do not overmix, as that can make the cake dense instead of tender.
5. Add the blueberries: Toss the blueberries with 1 tablespoon of flour to help prevent them from sinking. Gently fold them into the batter so they stay evenly distributed.
6. Bake: Pour the batter into the prepared baking dish and spread it evenly. Sprinkle the top with coarse sugar or brown sugar if using. Bake for 30 to 35 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool and serve: Let the cake cool in the pan for 10 to 15 minutes before slicing. Serve warm or at room temperature.

SWAPS & NOTES

Fresh blueberries are wonderful in this cake, especially when

they are sweet and in season.

Frozen blueberries are just as convenient and work very well too.

Just be sure not to thaw them before folding them into the

batter, or they may streak the cake too much.

Using buttermilk instead of regular milk adds a little tang and gives the crumb extra tenderness.

TIPS FOR SUCCESS

For the best texture, mix the batter only until the flour disappears.

Overmixing can make the cake tougher than you want.

Coating the blueberries in flour is a small step that makes a big difference.

It helps keep them suspended in the batter rather than sinking to the bottom during baking.

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

Original recipe: <https://chefmaniac.com/blueberry-breakfast-cake-recipe-for-a-sweet-and-easy-morning-treat/>