

Sherry's Blueberry Cream Cheese Crumb Cake: Soft, Sweet & Irresistible

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OVEN
350°F

TIME
45 min

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INGREDIENTS

For the Cake:

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup unsalted butter, softened
- 1 large egg
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen blueberries

For the Cream Cheese Layer:

- 4 ounces cream cheese, softened
- 2 tablespoons sugar

For the Crumb Topping:

- 1/2 cup all-purpose flour
- 1/4 cup brown sugar
- 3 tablespoons cold butter, cubed
- 1/2 teaspoon cinnamon

DIRECTIONS

1. Preheat and prepare: Preheat your oven to 350°F (175°C) and grease an 8x8-inch baking pan.
2. Mix dry ingredients: In a medium bowl, combine the flour, sugar, baking powder, and salt.
3. Mix wet ingredients: In another bowl, beat together the softened butter, egg, milk, and vanilla extract until smooth.
4. Combine batter: Add the wet ingredients to the dry ingredients and mix until just combined. Gently fold in the blueberries.
5. Make cream cheese layer: In a small bowl, mix the cream cheese and 2 tablespoons of sugar until smooth and creamy.
6. Layer the cake: Pour half of the batter into the prepared pan. Spoon dollops of the cream cheese mixture over the batter, then spread the remaining batter on top.
7. Prepare crumb topping: In a bowl, mix flour, brown sugar, and cinnamon. Cut in the cold butter until the mixture becomes crumbly.
8. Add topping and bake: Sprinkle the crumb topping evenly over the batter. Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool and serve: Allow the cake to cool before slicing. This helps the layers set and makes for cleaner cuts.

SWAPS & NOTES

This cake is forgiving and easy to customize: Blueberries:

Fresh or frozen both work well.

If using frozen, don't thaw them to avoid excess moisture.

Cream cheese: Make sure it's softened for a smooth,

easy-to-spread layer.

Milk: Any milk works-whole milk will give a slightly richer texture.

TIPS FOR SUCCESS

For the best texture, avoid overmixing the batter once the wet and dry ingredients are combined.

This keeps the cake light and tender.

When folding in the blueberries, do so gently to prevent them from breaking and streaking the batter.

Make sure your butter for the crumb topping is cold.

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

Original recipe: <https://chefmaniac.com/sherrys-blueberry-cream-cheese-crumb-cake-soft-sweet-irresistible/>