

Idiot's Kitchen Recipe – Blueberry Coffee Cake

Recipe from www.idiotskitchen.com – Adapted from America's Test Kitchen



Ingredients:

Streusel Topping:

- 1/3 cup lightly packed light brown sugar
- 1/3 cup granulated sugar (regular white sugar)
- 1/3 cup flour
- 4 Tablespoons (1/2 stick) butter, softened
- 1 teaspoon cinnamon

Coffee Cake Batter:

- 3 cups flour
- 1 Tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 1 ¾ cups sour cream
- 3 eggs
- 1 cup lightly packed light brown sugar
- 1 cup granulated sugar (regular white sugar)
- 7 Tablespoons butter, melted and cooled slightly
- 1 teaspoon (or more) lemon zest
- 1 pint (2 cups) fresh blueberries (mix with 1 Tablespoon flour)

Preheat the oven to 350 degrees.

Melt 7 teaspoons of butter in the microwave or a small pan. Set aside to cool. Use the remaining 1 Tablespoon butter from the stick to grease two 9 inch cake pans.

*Important note: this recipe makes 2, 9-inch coffee cakes. Do NOT pour all of the batter into a larger pan as it will not cook evenly and will be raw in the middle. Pie pans or other shaped pans should work as long as you divide the batter in half before baking.

To make the streusel topping, combine 1/3 cup brown sugar, 1/3 cup granulated sugar, 1/3 cup flour, 4 Tablespoons softened butter, and 1 teaspoon cinnamon in a small bowl. Using your fingers, work the butter into the other ingredients until combined and resembling wet sand. Set the topping aside.

In a large bowl, combine 3 cups flour with 1 Tablespoon baking powder, 1 teaspoon baking soda, 1 teaspoon cinnamon, and ¼ teaspoon salt. Wisk the dry ingredients together to combine thoroughly.

With a microplane or other small grater, remove the zest from half a lemon – about 1 teaspoon. For a more pronounced lemon flavor, use more zest. In a medium bowl, combine 1 ¾ cups sour cream with 3 eggs, the lemon zest, 1 cup brown sugar, and 1 cup granulated sugar. Wisk to combine then add the melted and cooled 7 Tablespoons of butter. Wisk again to combine then add the wet ingredients to the dry ingredients and stir only until mixed half way. Toss 1 pint of fresh blueberries with 1 Tablespoon of flour to keep them from sinking and turning the batter blue. Stir the blueberries into the batter and combine only until all of the ingredients are incorporated. Do not over stir.

Note: Frozen blueberries may also be used but do NOT defrost. Stir the berries while still frozen into the batter for the best results.

Divide the batter between the 2 greased cake pans. Level the top with a spatula and then top each pan with the reserved streusel topping. Bake at 350 degrees for 30 – 40 minutes until golden brown and a toothpick inserted into the center comes out with a few crumbs.

Let the coffee cakes cool in the pan for a few minutes then remove to cool on a wire rack for 10 minutes before slicing. Best served warm.

Each cake serves about 8 people. The extra coffee cake can be frozen.