

Blueberry Streusel Coffee Cake



Cake Ingredients

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup unsalted butter, softened
1 egg
2 cups cake flour
2- $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup buttermilk, or full fat sour cream
3 cups Florida Blueberries, fresh or frozen

Streusel Ingredients

1 cup brown sugar
1 cup all purpose flour
1 tsp. ground cinnamon
 $\frac{1}{2}$ cup unsalted butter, cut into cubes, chilled
Pinch salt

Garnish

fresh Florida Blueberries
Powdered sugar

Procedure

1. Heat oven to 350°F. Lightly spray a 9X12 glass baking dish.
2. In the bowl of a mixer, cream together $\frac{1}{2}$ cup softened butter and granulated sugar until combined and smooth. Add egg and mix in completely.
3. Sift together the cake flour, baking powder, and $\frac{1}{4}$ tsp. salt.
4. Alternately add the flour mixture with the buttermilk or sour cream, mixing after each addition until all is combined.

5. In a separate bowl, mix together the brown sugar, cinnamon, and pinch of salt. Add the ½ cup of cubed cold butter to the dry ingredients. Using a pastry cutter or your fingertips, work the butter into the dry ingredients until it is all combined and crumbly. There should be no chunks of butter remaining.
6. Spoon half of the batter into the prepared pan. Sprinkle with the blueberries then sprinkle lightly with the streusel topping.
7. Add the second half of batter, and spread it as carefully as possible over the rest of the cake. Top with the remaining streusel topping. Slightly push the topping into the batter a bit.
8. Bake for 30-40 minutes, or until a toothpick inserted comes out clean. Let cool for at least 15 minutes.
9. Sprinkle with powdered sugar, and serve with fresh Florida Blueberries.

© 2015 Jennifer M Denlinger www.FloridaChef.net