

Blueberry Coffee Cake

Time	1 hour 45 minutes			.13 = 1/8	C = Cup
Ethnicity	American			.33 = 1/3	T = Tbsp
Source	Khrissi Satterfield			.66 = 2/3	t = tsp
					4:20? No
Index Tab	Cakes	Tried It?	Tried it - Liked it	Vegetarian?	<input checked="" type="checkbox"/>
Sub Tab	Cakes	Season	Summer	Favorite?	<input type="checkbox"/>

Ingredients

0.33 C	Oatmeal	[topping] Rolled Oats	0.33 C	Flour	[topping]
0.25 C	Sugar	[topping]	1.25 t	Cinnamon	[topping]
0.25 t	Salt	[topping]	3 T	Butter	[topping] softened
1.66 C	Flour	[cake]	2 t	Baking Powder (Calumet)	[cake]
0.5 t	Salt	[cake]	6 T	Butter	[cake] softened
1 C	Sugar	[cake]	2 lg	Eggs	[cake]
0.5 C	Sour Cream	[cake] reduced fat	0.25 C	Half and Half	[cake] fat free
1 t	Vanilla Extract	[cake]	2 C	Blueberries	[cake] fresh, if frozen, do not thaw

Instructions

- Preheat oven to 350°F.
- Spray a 9 x 9-inch baking pan with non-stick spray.

Make the topping:

- In a small bowl, stir oats, flour, sugar, cinnamon and salt.
- Add butter and blend until crumbly. Set aside.

Make the cake batter:

- In a medium bowl, stir together flour, baking powder and salt; set aside.
- In a large mixing bowl, add butter and sugar; with an electric mixer, beat until fluffy, about 1 minute.
- Add the eggs, sour cream, half-and-half and vanilla; beat until well blended, about 1 minute.
- Add the flour mixture; beat on low speed to combine, scraping the sides with a rubber spatula until blended, about 30 seconds.
- Increase speed to medium and mix just until well blended, about 30 seconds.
- With a rubber spatula, gently fold in the blueberries.
- Turn batter into prepared pan.
- Sprinkle the topping mixture evenly on top; press lightly.
- Bake until a wooden pick inserted in the center comes out clean, 40 to 45 minutes.
- Let cool in pan 30 minutes before serving.

Notes

I added extra blueberries, while it was tasty, it took longer to cook and didn't have much "cake" to it. Stick with the 2 C listed.