

Blueberry Sour Cream Coffee Cake



Ingredients:

2 cups All-Purpose Flour
1 1/2 teaspoons Baking Powder
1 teaspoon Baking Soda
1/2 cup (1 stick) Unsalted Butter, room temperature
1/2 cup Granulated Sugar
2 Large Eggs, room temperature
8 ounces Sour Cream (can use plain or vanilla greek yogurt as a substitute)
1 teaspoon Vanilla Extract
2 cups Blueberries
1 tbsp Lemon Zest
1 tbsp Lemon Juice
2 tbsp powdered sugar

Directions:

Pre-heat oven to 350°F and prepare your baking pan, I used a 10 round, but you could use a 9x9 baking pan or whatever you would like to use.

Set asides:

Whisk together the flour, baking powder, and baking soda. Set aside.

Add one tablespoon of lemon zest and lemon juice to the blueberries and stir gently. Set aside.

Beat the butter until creamy, I used my stand-up mixer and the paddle attachment to beat the butter. Add in the sugar, eggs and vanilla extract. Beat in eggs one at a time.

On low add in the dry mixture and sour cream. I add in the dry mixture in ¼ cup at a time and a spoon full of sour cream until everything is well blended. Remember to scrape down the sides of the bowl, if necessary. This batter will be sticky and thicker than most cake batters. This is how it should be.

I spread half the batter in the well-greased pan, then layered some blueberries on top of the batter. I spread the remaining batter over the blueberries gently, covering them all.

Bake for 55 minutes at 350 degrees or until the cakes starts to pull away from the sides of the pan. Let cool on a rack for about 15 minutes. Sprinkle 2 tbsp of powdered sugar, cut and serve.

You don't have to add the powdered sugar but since this is not a really sweet coffee cake I went ahead and did. This coffee cake is best served warm!

****recipe inspired by: beyondthebutter.com****