

Kristin's Blueberry Coffee Cake

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Yield: 1 9 x 9" square coffee cake. Enough to feed my family with some grumbling that there wasn't enough.

What You'll Need:

For the cake

4 tablespoons (2 ounces; 56.5 grams) butter, softened

3/4 cup (150 grams) granulated sugar

zest of 1 lemon

1 egg

1 teaspoon vanilla

1/2 cup (4 fluid ounces) milk

1 1/2 cups (180 grams) all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1 cup (95 grams) frozen or fresh blueberries (if using frozen, do NOT defrost)

For the topping:

1/2 cup (100 grams) granulated sugar

1/3 cup (40 grams) all-purpose flour

1/2 teaspoon cinnamon

4 tablespoons (2 ounces; 56.5 grams) butter, cut into cubes and softened

What You'll Do:

1. Preheat the oven to 375°F. Grease a 9" square or round baking pan.
2. With a hand or stand mixer, cream the butter, sugar and lemon zest together until light and fluffy, about 2 minutes. Add the egg and beat for 30 seconds. Add the rest of the cake

ingredients except the blueberries (vanilla, milk, flour, baking powder and salt) and beat until the flour has just been absorbed. Fold in the blueberries. Spread the batter in the pan.

3. Make the crumb topping: Put all the topping ingredients in a small bowl and mash and toss them with a fork until they appear uniformly crumbly. At this point you may use your hands to combine the mixture further until it resembles moist sand. Sprinkle the mixture over the cake and bake for 45 to 50 minutes or until a toothpick comes out clean.
4. Let cool. Eat warm or at room temperature. Put this recipe somewhere safe. Like in your copy of Sibley's under "bluebirds" so you don't forget where you put it.