

# Blueberry Buttermilk Coffeecake

*This is a basic simple moist and delicious coffee cake.  
You can use blubbery, cranberry or apples in it or just enjoy it plain.*

Preheat oven 350 degrees

Prepare a 9/10 inch spring form pan with butter & flour or a nonstick cooking spray.

Not necessary, but you can cut a circle to place on the bottom on the spring form pan.

A 9x13 inch pan can also be used. Use Parchment paper to line the pan.

## **Ingredients**

- 4 cups all purpose flour
- 3 teaspoons baking power
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/3 cups white sugar
- 1/2 cup butter room temp butter
- 2 eggs room temp
- 1 teaspoon vanilla extract
- 2 cups buttermilk
- 1 - 2 cups blueberries washed and dried.
- (If you like lots of fruit in your cake use 2 cups).



## **Crumble Topping**

- 1 cup all-purpose flour
  - 1/2 cup white sugar
  - 1/2 cup light brown sugar
  - 10 Tablespoons softened butter
  - 1 teaspoon cinnamon
  - 1/2 teaspoon cardamom
- \*Optional\* 1/2 cup chopped walnuts, pecans or slivered almonds.

# **Directions**

## **Step 1**

Sift all dry ingredients into a bowl & set aside.

## **Step 2**

In a large bowl cream together sugar and butter until light and fluffy.

Beat in one egg at a time.... then stir in vanilla.

Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

Stir in blueberries. Pour batter into prepared pan.

(I like to place the blueberries in the batter after it is in the pan instead of the stir in).

## **Step 3**

In a small bowl combine flour  
& sugar.

Cut in butter until mixture resembles coarse crumbs. DO NOT OVER MIX  
OR BLEND.

Sprinkle evenly over batter.

## **Step 4**

Bake in preheated oven for 45-60 min, or until a toothpick/cake tester  
inserted in the center of the cake comes out clean.

Allow to cool before removing spring form pan.

