

EASY BLUEBERRY CRUMB COFFEE CAKE

(from Pastries Like a Pro)

for the cake:

2 + 1/4 cups all-purpose flour, divided (315 grams)

1 cup sugar (200 grams)

3/4 cup butter, cold (170 grams)

1 teaspoon baking soda

1 egg

1/2 cup buttermilk

9 ounces frozen blueberries (255 grams)

for the lemon glaze:

1 cup powdered sugar (130 grams or 4 1/2 ounces)

3 tablespoons lemon juice (plus more if needed)

Heat the oven to 350° F. Spray a 9" cheesecake pan or springform pan and set aside.

Combine 2 cups flour and sugar in the bowl of a mixer. Cut the butter into small pieces and add it to the bowl. Mix on low at first until most of the butter has been cut in. Raise the mixer and continue to mixing until crumbs form. Aim for fine, not large crumbs.

Remove 1/3 of the crumbs (about 210 grams) and set them aside. They will be used for the topping.

Add the remaining 1/4 cup flour, baking soda, egg and buttermilk to the remainder of the crumbs in the bowl. Beat on low to bring it together then on medium to smooth it out. Stir half of the frozen blueberries into the batter. Spread it evenly in the pan.

Place the second half of the blueberries over the top of the batter. Sprinkle the reserved crumbs over the blueberries. Bake for 50 to 55 minutes until a tester comes out clean. The crumbs will be light in color. My cake took a little more than 1 hour in the oven.

Let cool before removing from the pan.

For the glaze, combine the powdered sugar and lemon juice in a bowl and stir until smooth and with the right consistency to be drizzled. Place the cake on a rack over waxed or parchment paper for easy clean up. Drizzle one way, turn the cake and drizzle in the opposite direction. Allow the glaze to set before serving.