

BLUEBERRY SOUR CREAM COFFEE CAKE



INGREDIENTS:

CAKE:

- 1 cup butter, softened
- 2 cups white sugar
- 2 eggs (room temperature)
- 1 cup sour cream (room temperature)
- 1 tsp vanilla extract
- 1 3/4 cups cake flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1 1/2 cups fresh blueberries (room temperature)

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FILLING:

- 1/2 cup brown sugar (packed)
- 1 teaspoon ground cinnamon
- 1/2 cups chopped pecans

TOPPING:

- confectioners' sugar for dusting

INSTRUCTIONS:

1. Move oven rack to center position in oven. Preheat oven to 350 degrees.
2. Spray Bundt pan with Pam for Baking
3. Wash and remove stems from blueberries. Drain and let dry on paper towel.
4. In a small mixing bowl gently whisk together flour, salt, and baking powder.
5. In a small bowl stir together brown sugar, cinnamon, and pecans
6. In a large mixing bowl combine butter and white sugar. Beat on medium/medium high speed until mixture is creamy.
7. Beat one egg at a time into sugar mixture.
8. Add Vanilla into sugar mixture.
9. Slowly add flour mixture to sugar mixture; about 1/3 of flour mixture at a time and beat on low speed until combined. Scrap bowl well and beat on medium speed until fully combined.
10. Stir in sour cream.
11. Fold Blueberries into batter.
12. Pour approximately 1/2 of the batter into the Bundt pan.
13. Sprinkle about 1/2 of the cinnamon/pecan mixture over the batter in the pan.
14. Gently add the remaining batter to the Bundt pan. Make sure the batter is even in the pan.
15. Sprinkle the remaining cinnamon/pecan mixture over the batter.

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16. Bake for 50 minutes in the preheated oven.
17. Check the cake the make sure it is done by sticking a toothpick in the center of the cake. If it comes out clean, the cake is done. If not, continue to bake the cake and check for doneness every 5 minutes.
18. Cool the cake on a wire rack for 15 minutes. Place a folded dishrag on a countertop and gently tap the Bundt pan on dishrag to loosen. Invert cake on wire rack and let cool completely.
19. Dust with confectioners' sugar.

