



Blueberry Sour Cream Coffee Cake

Servings: **16 servings**

Ingredients

- 1/2 cup packed brown sugar
 - 1/2 cup chopped pecans
 - 1 teaspoon ground cinnamon
 - 2 cups fresh or frozen blueberries
 - 1 1/2 cups plus 2 tablespoons all-purpose flour, divided
 - 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1 1/2 cups granulated sugar, plus more for coating pan
 - 1 cup (1 stick) unsalted butter, room temperature
 - Zest of 1 lemon
 - 2 eggs
 - 1 (8-ounce) container sour cream
 - 2 teaspoons vanilla extract
 - Confectioners' sugar for dusting, optional
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Directions

Preheat oven to 350 degrees. In a small bowl, combine the brown sugar, pecans and cinnamon; set aside. In a separate small bowl, combine the blueberries with 2 tablespoons flour; set aside. In a third small bowl, stir together the remaining 1 1/2 cups flour, baking powder and salt; set aside. Grease a 9- or 10-inch fluted or tube pan. Dust with enough granulated sugar to lightly coat the interior.

In a mixing bowl, using electric beaters, cream the butter with 1 1/2 cups granulated sugar. Add the lemon zest. Beat in the eggs, one at a time, scraping down sides of bowl after each addition. Beat in the sour cream and vanilla extract, mixing well. Add the flour mixture in 2 additions and beat until combined, then beat for an additional 30 seconds. Gently fold in the blueberries.

Spread half the batter in the pan. Sprinkle with half the brown sugar mixture. Spread the remaining batter in the pan and top with the remaining brown sugar mixture. Use a knife or small spatula to gently swirl the brown sugar mixture into the batter.

Bake about 1 hour, or until a cake tester inserted into the cake comes out clean. Cool in the pan 20 to 30 minutes, then carefully run a small spatula between the cake and the pan to make sure no berries have stuck. Invert the cake onto a serving platter. Immediately before serving, dust with confectioners' sugar gently shaken through a sieve or flour sifter.

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