

## Blueberry Crumb Cake

(Adapted from Barefoot Contessa, 2006)

### INGREDIENTS

#### For the topping:

2/3 cup all-purpose flour  
1/8 cup granulated sugar  
3/4 tsp cinnamon  
1/2 stick unsalted butter, melted  
1/8 cup + 1 TBSP brown sugar (lightly packed)

#### For the cake

1 1/4 cups all-purpose flour  
1 tsp baking powder  
1/4 tsp baking soda . tsp salt  
6 TBSP unsalted butter at room temperature (3/4 stick)  
3/4 cup granulated sugar  
2 extra-large eggs at room temperature  
1 tsp pure vanilla extract  
1/2 tsp grated lemon zest  
2/3 cup 5% sour cream  
1 1/2 cups fresh blueberries, divided into 1 cup and 1/2 cup portions  
Icing sugar for sprinkling

### DIRECTIONS

Preheat oven to 350.

Butter and flour a 9-inch round baking pan (we used a 9-inch glass pie dish).

For the topping: Combine sugars, cinnamon in a bowl. Stir in the melted butter and then the flour. Mix well and set aside.

For the cake: Cream butter and sugar on MED-HIGH speed for 4 to 5 minutes. Reduce the speed to LOW and add the eggs, one at a time. Then add vanilla, lemon zest and sour cream. In a separate bowl, sift together flour, baking powder, baking soda and salt. With the mixer on LOW speed, add the flour mixture to the batter just until combined.

Fold in 1 CUP of blueberries and stir with a spatula to make sure the batter is completely mixed. Spoon the batter into the prepared pan and spread it out with a knife. Top the cake batter with the remaining 1/2 cup blueberries. With your fingers, crumble the topping evenly over the batter-blueberries.

Bake for 40-45 minutes, until a cake tester comes out clean. Cool completely and serve sprinkled with



BAKE in centre of oven until loaf is dark golden and a skewer inserted in centre of loaf comes out clean, 60 to 65 min. Transfer to a rack. Let it stand for 15 min. Run a knife along edges of loaf pan and transfer loaf to rack.