

Blueberry Crumble Cake

Delicious homemade blueberry crumble cake with fresh berries, tender crumb and golden streusel topping. Perfect for any occasion!

15	45	60	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Blueberry Crumble Cake

Ingredients

- 3 cup flour
- 1 cup granulated sugar
- 1 cup unsalted butter
- 2 egg
- 1 cup milk
- 2 cup blueberries
- 1 cup brown sugar
- 1 tbsp baking powder
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9x13 inch baking dish with butter and dust with flour, tapping out excess.
- 2 Make the cake batter**

Beat 1 cup softened butter and 1 cup sugar in a large bowl with an electric mixer until light and fluffy, about 4-5 minutes.
- 3** Add 2 eggs one at a time, beating well after each addition. Mix in 1 teaspoon vanilla extract until combined.
- 4** Whisk together 2 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt in a separate bowl.
- 5** Add one-third of the flour mixture to the butter mixture and mix on low speed until just combined. Pour in 1 cup milk and mix until smooth. Add remaining flour mixture and mix just until no streaks remain.
- 6** Gently fold in 1 cup fresh blueberries using a spatula, being careful not to burst the berries.
- 7** Spread batter evenly in the prepared baking dish using an offset spatula.
- 8 Make the crumb topping**

Mix 1 cup all-purpose flour, 1 cup packed brown sugar, and 1 teaspoon cinnamon in a medium bowl.

- 9 Cut 1 tablespoon cold butter into small pieces and add to flour mixture. Rub butter into dry ingredients with your fingertips until mixture forms coarse crumbs with some pea-sized butter pieces remaining.
- 10 **Assemble and bake**
Sprinkle crumb topping evenly over cake batter, covering the entire surface.
- 11 Bake for 45-50 minutes, until top is golden brown and a toothpick inserted in center comes out with just a few moist crumbs attached.
- 12 **Cool and serve**
Cool cake in pan for 15 minutes before cutting into squares and serving.

Tips

Bring eggs, butter, and milk to room temperature before starting for smoother mixing and better texture.

Toss blueberries lightly in flour before folding into batter to prevent them from sinking during baking.

Keep butter cold when making the crumb topping - cold butter creates better texture than softened butter.

Don't overmix the cake batter once flour is added, as this can result in a tough, dense cake.

Use a toothpick to test doneness - it should come out clean or with just a few moist crumbs attached.

Let the cake cool in the pan for at least 20 minutes before cutting to allow the structure to set properly.

For extra flavor, add a tablespoon of lemon zest to the batter or a handful of chopped nuts to the crumb topping.

Line your baking dish with parchment paper for easier removal and cleanup.