

Introduction

Blueberry Sour Cream Coffee Cake is a deliciously moist and rich dessert that combines the tartness of blueberries with the creaminess of sour cream. This delightful cake is perfect for breakfast, brunch, or a sweet afternoon snack, providing a wonderful balance of flavors that will please your taste buds. Not only is it simple to prepare, but it also offers a beautiful presentation, making it an ideal choice for gatherings or family meals.

In this article, we will delve into the detailed ingredients needed for this recipe, the preparation and cook times, step-by-step instructions, and useful notes to help you achieve the best results. Additionally, we will discuss various cooking techniques and answer common questions to enhance your baking experience. Finally, we'll conclude with some creative suggestions for pairing and enjoying this scrumptious cake.

Detailed Ingredients

To make Blueberry Sour Cream Coffee Cake, you'll need the following ingredients:

1. all-purpose flour
2. granulated sugar
3. baking powder
4. baking soda
5. salt
6. unsalted butter
7. sour cream
8. eggs
9. vanilla extract
10. fresh blueberries
11. brown sugar
12. ground cinnamon

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 50 minutes

Total Time: 1 hour 10 minutes

Yield: 9 servings

Detailed Directions and Instructions

Step 1: Preheat the Oven

Start by preheating your oven to 350°F (175°C). This ensures that the cake will bake evenly and rise properly.

Step 2: Prepare the Baking Pan

Grease a 9-inch round cake pan or a 9×9-inch square baking dish with butter or non-stick cooking spray. To prevent the cake from sticking, you may also want to dust the pan with flour.

Step 3: Combine Dry Ingredients

In a large mixing bowl, combine the all-purpose flour, granulated sugar, baking powder, baking soda, and salt. Mix these dry ingredients together until well combined.

Step 4: Cream the Butter

In another bowl, cream the unsalted butter using an electric mixer until it becomes light and fluffy. This should take about 3 to 4 minutes.

Step 5: Add Sour Cream, Eggs, and Vanilla

Once the butter is creamed, add the sour cream, eggs, and vanilla extract to the bowl. Mix on medium speed until everything is well incorporated.

Step 6: Combine Wet and Dry Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Take care not to overmix, as this can affect the cake's texture.

Step 7: Fold in Blueberries

Gently fold in the fresh blueberries using a spatula, ensuring they are evenly distributed throughout the batter.

Step 8: Prepare the Topping

In a small bowl, combine the brown sugar and ground cinnamon to create a crumb topping. This step adds a delicious sweet crunch to the top of your cake.

Step 9: Pour Batter into Pan

Pour the blueberry batter into the prepared baking pan, spreading it evenly. Sprinkle the cinnamon and brown sugar topping over the batter generously.

Step 10: Bake the Cake

Place the baking pan in the preheated oven and bake for 45 to 50 minutes. The cake is done when a toothpick inserted into the center comes out clean.

Step 11: Cooling Time

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

Step 12: Slice and Serve

Once cooled, slice the cake into squares or wedges. Serve it plain or with a dollop of whipped cream or a scoop of vanilla ice cream. Enjoy your delicious coffee cake with a hot cup of coffee or tea!

Notes

Fresh vs. Frozen Blueberries

While fresh blueberries are often preferred for their flavor and texture, you can also use frozen blueberries. If using frozen, do not thaw them beforehand, as this can make the batter overly wet.

Storage Instructions

Store any leftover coffee cake in an airtight container at room temperature for up to 3 days. For extended freshness, you can refrigerate it for up to a week or freeze it for longer preservation.

Variations on Ingredients

Feel free to experiment with different types of berries or add nuts, such as walnuts or pecans, for an added crunch.

Cook Techniques

Mixing Techniques

Be careful not to overmix the batter, as this can lead to a dense cake. Mix until just combined for the best texture.

Baking Techniques

Always check for doneness a few minutes before the suggested baking time, as ovens can vary in temperature. Adjust as necessary.

Cooling Techniques

Allowing the cake to cool gradually helps maintain its moisture and flavor. Avoid refrigerating it while it's still warm, as this can lead to sogginess.

FAQ

Can I make this cake ahead of time?

Yes, you can bake the cake a day in advance and store it in an airtight container at room temperature. It can also be frozen for up to 3 months.

What can I serve with Blueberry Sour Cream Coffee Cake?

This cake pairs beautifully with coffee, tea, or even a scoop of ice cream. Fresh fruit or whipped cream also make great accompaniments.

Is it necessary to use sour cream?

While sour cream adds a wonderful tang and moisture to the cake, you can substitute it with plain yogurt if needed.

Conclusion

Blueberry Sour Cream Coffee Cake is a delightful recipe that brings together simple ingredients to create a beloved treat. Its moist texture and delectable flavor make it a perfect addition to any meal or gathering. With the detailed instructions and notes provided, you can easily make this cake at home and impress your family and friends. Enjoy making this cake, savor its flavors, and share it with your loved ones!

More recipes suggestions and combination

Chocolate Chip Banana Bread

For a twist on a classic loaf, try adding chocolate chips to a delicious banana bread recipe for a rich, indulgent treat.

Lemon Blueberry Muffins

Combine the tartness of lemon with fresh blueberries in a fluffy muffin recipe that's great for breakfast or snacks.

Cinnamon Roll Casserole

A breakfast favorite, this casserole combines cinnamon rolls with a creamy custard for a delightful morning indulgence.

Peach Crisp

Celebrate summer with a fresh peach crisp topped with a buttery oat crumble, served warm with ice cream for a heavenly dessert.

Classic Vanilla Pound Cake

This dense yet tender pound cake is a timeless favorite, perfect for serving plain or with fresh berries and whipped cream.