



Blueberry Coffee Cake with Streusel Topping

 1,5h  2 Servings

Not to brag, but we just improved a breakfast classic—coffee cake! Not only do we sprinkle a cinnamon streusel over top for a sugary crunch, we're also drizzling the whole shebang with a delectable blueberry glaze. We've got you covered! (2-p plan serves 8; 4-p plan serves 12)

WHAT WE SEND

- 2 (2 oz) dark brown sugar
- 3 (1 oz) sour cream ⁷
- 2 (5 oz) self-rising flour ¹
- ¼ oz ground cinnamon
- ½ oz chopped freeze dried blueberries
- 5 oz confectioners' sugar

WHAT YOU NEED

- 1 large egg ³
- 8 Tbsp butter, melted ⁷
- kosher salt

TOOLS

- loaf pan
- parchment paper

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 14g, Carbs 42g, Protein 4g



1. Make batter

Preheat oven to 350°F with a rack in the center. Grease a loaf pan then line with parchment paper, leaving a 2-inch overhang on 2 sides.

In a medium bowl, whisk to combine 1 **packet brown sugar**, 1 **large egg**, and 4 **tablespoons melted butter**. Add **sour cream**, 1 **cup self-rising flour**, and ½ **cup milk**, then whisk until just combined.



4. Make glaze

Use a mallet or rolling pin to crush **blueberries** to a coarse powder.

In a small bowl, combine **half of the confectioners' sugar**, **half of the blueberries**, 1 **tablespoon water**, and a **pinch of salt**; whisk until smooth. Add an additional ½ **teaspoon water**, if needed, until **glaze** drops from whisk in thick ribbons.



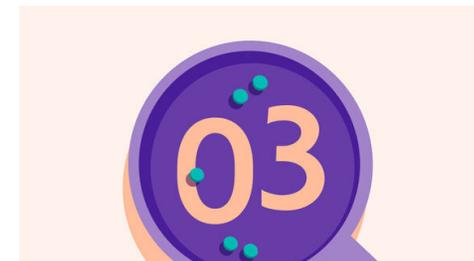
2. Make streusel

In a medium bowl, combine **remaining brown sugar**, ½ **cup self-rising flour**, 4 **tablespoons melted butter**, and ½ **teaspoon cinnamon**. Stir until mixture resembles wet sand (clumps are OK!).



5. Finish & serve

Drizzle **glaze** over cooled **cake**, then sprinkle with **remaining blueberries**. Let **glaze** set before serving. Enjoy!



3. Bake coffee cake

Spread **cake batter** into prepared baking dish in an even layer; sprinkle **streusel** evenly over top.

Bake **coffee cake** on center oven rack until a toothpick inserted into the center comes out almost clean, 30–35 minutes.



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