



Blueberry Lemon Coffee Cake

with Oat Streusel Topping



1,5h



2 Servings

Your morning cup of joe will taste even better with a slice of this bright and fruity coffee cake alongside. Sour cream moistens the lemony cake while a crumbly oat streusel gets deliciously crisp in the oven. Drizzle a sweet blueberry glaze over top for a colorful finishing touch. (2-p plan serves 12; 4-p plan serves 16)

What we send

- 1 lemon
- 1 oz buttermilk powder ⁷
- 2 (5 oz) self-rising flour ¹
- 10 oz granulated sugar
- 2 oz dark brown sugar
- 3 oz oats
- ½ oz chopped freeze dried blueberries
- 5 oz confectioners' sugar
- 2 (1 oz) sour cream ⁷

What you need

- 8 Tbsp butter, softened ⁷
- 4 Tbsp butter, melted ⁷
- 2 large eggs ³
- vanilla extract
- kosher salt

Tools

- 8x8-inch baking dish
- parchment paper
- microplane or grater
- stand mixer with paddle attachment

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 330kcal, Fat 14g, Carbs 50g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish, then line with parchment paper, leaving a 2-inch overhang on 2 sides.

Zest **half of the lemon** and squeeze **3 tablespoons juice**.

In bowl of a stand mixer fitted with a paddle attachment, add **buttermilk powder, 1½ cups flour**, and **1 cup + 2 tablespoons granulated sugar**. Mix to combine on low speed.



4. Bake cake

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

Bake on center oven rack until a toothpick inserted into center comes out almost clean, 45-55 minutes. Cool in baking dish for 10 minutes, then carefully remove using parchment overhang. Transfer to a wire rack to cool completely.



2. Make batter

Add **8 tablespoons softened butter** to **flour mixture**; mix on medium-low speed until mixture resembles wet sand, about 2 minutes.

In a medium bowl, whisk to combine **sour cream, lemon zest, 2 tablespoons lemon juice, 2 large eggs, ¼ cup water**, and **1 teaspoon vanilla**. Add to **flour-butter mixture**; mix on medium speed until batter is mostly smooth (a few small lumps are okay).



5. Make glaze

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

In a small bowl, combine **half of the confectioners' sugar, remaining lemon juice, half of the blueberries**, and a **pinch of salt** (save rest of confectioners' sugar for own use). Whisk until smooth. Add **½ teaspoon water** at a time, if needed, until glaze drops from whisk in thick ribbons.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
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3. Make streusel

In a medium bowl, combine **brown sugar, ½ cup each of flour and oats**, and **4 tablespoons melted butter**. Stir until mixture resembles wet sand (clumps are okay).



6. Serve

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