

Blueberry Crumble Cake

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

15 min

PREP

45 min

COOK

1h

TOTAL

8

SERVINGS

Medium

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.