



# Blueberry Cheese Coffee Cake

## Ingredients

### Cream cheese filling:

- **1 pkg. (8 oz.)** cream cheese at room temperature
- **¼ cup** granulated sugar
- **1** egg
- **1 tsp.** finely grated lemon rind

### Topping:

- **1/3 cup** melted butter
- **¼ cup** packed brown sugar
- **¼ cup** granulated sugar
- **1 cup** all-purpose flour

### Cake:

- **1/3 cup** soft butter
- **2/3 cup** granulated sugar
- **2** eggs
- **2 tsp.** vanilla extract
- **1 ½** cups all-purpose flour
- **1 tsp.** baking powder
- **½ tsp.** baking soda

- **¼ tsp.** salt
- **½ cup** sour cream
- **1 ½ cups** fresh or frozen blueberries

## Directions

### Cream cheese filling:

Beat cream cheese and sugar together until well combined. Add the egg and lemon rind. Combine thoroughly and set aside.

### Topping:

Combine sugars and flour and pour melted butter over. Stir to mix well. Set aside.

### Cake:

1. Combine flour, baking powder, soda, salt together in a small bowl.
2. In mixer bowl, beat butter and sugar until fluffy.
3. Add eggs, 1 at a time and mix well. Add vanilla extract.
4. Add dry ingredients alternately with the sour cream, beginning with 1/3 of the dry ingredients, ½ of the sour cream and repeat.
5. Line the bottom of a 9" square dish with parchment, and butter the sides.
6. Preheat oven to 350 degrees.
7. Spread cake mixture over the bottom of the baking dish. Scatter 1 cup of the blueberries over the top.
8. Cover with the cream cheese mixture.
9. Add remaining ½ cup blueberries over top.
10. Sprinkle with the crumb mixture and bake for 1 hour and 15 minutes or until cake begins to pull away from the sides of the pan, and a skewer inserted near the center comes out clean.
11. The cheese mixture may be just a bit 'jiggly' but will continue to cook as the cake cools.
12. Cool on a rack for at least ½ hour before cutting.