



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

### **Highbush Blueberry Coffee Cake**

Preheat oven 350°F

Butter and flour a 9-inch round spring form pan.

#### **For the streusel:**

1/4 cup granulated sugar

1/3 cup light brown sugar, lightly packed

¼ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

1/4 pound butter at room temperature

1 1/3 cups all-purpose flour

Combine the flour, granulated sugar, brown sugar, cinnamon, and nutmeg in a bowl.

Cut in the butter - set aside

#### **For the cake:**

6 tablespoons unsalted butter, at room temperature

3/4 cup granulated sugar

2 extra-large eggs, at room temperature

1 teaspoon pure vanilla extract

Zest of 1 lemon

2/3 cup sour cream

1 1/4 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1 cup fresh highbush blueberries

Cream the butter, sugar, eggs and vanilla in the bowl of a stand mixer fitted with the paddle attachment on high speed for 4 to 5 minutes, until light.

In a separate bowl, sift together the flour, baking powder, baking soda, and salt.

With the mixer on low speed, add the flour mixture and the sour cream to the batter until just combined. Fold in the blueberries and stir with a spatula - pour batter into prepared baking pan

Sprinkle the topping evenly over the batter.

Bake for 40 to 50 minutes, until a cake tester comes out clean.

#### **Lemon Drizzle**

1 cup icing sugar

Enough lemon juice to make a medium thick icing.

While cake is still slightly warm, drizzle over cake.

