

BLUEBERRY ALMOND COFFEE CAKE

A Writer in the Kitchen with MK McClintock

The original recipe comes from the Jam Hands blog (jamhands.com). Since it did not have any spices or vanilla, both of which I adore in coffee cake, these were added to enhance the flavor. We also used mini springform pans rather than 8-inch rounds, and the result makes for a lovely display.



Prep time: 15 M

Cook time: 25-30 M

Total time: 40-45 M

Yield: 3 cakes

INGREDIENTS:

For the Cake

- ½ cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1 egg, at room temperature
- 1 tsp pure almond extract
- 1 tsp pure vanilla extract
- 2 cups all purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ¼ tsp sea salt
- 1 tsp ground cinnamon

- ½ group nutmeg
- 1 cup sour cream
- 1 ½ cups fresh blueberries
- ½ cup sliced almonds

For the Glaze

- 1 cup confectioner's sugar
- ½ tsp almond extract
- ½ tsp vanilla extract
- 1 ½ Tbs. milk (I use skim)

INSTRUCTIONS:

For the Cake

1. Preheat oven to 350°F (176°C), and prepare 3 mini springform pans or 2-8 inch rounds; spray with baking spray and line with parchment (if desired).
2. With a stand mixer (or hand mixer), beat the butter and sugar together until fluffy. Mix in the egg, almond extract, and vanilla extract; beat well.
3. Sift the dry ingredients in a medium bowl. Alternate adding the dry mixture and the sour cream into the butter and sugar mixture. Mix until everything is well incorporated.
4. With a spoon or spatula, gently fold in the fresh blueberries.
5. Evenly spread the batter between the prepared cake pans.
6. Sprinkle the tops with the sliced almonds.
7. Bake for 25-30 minutes. If using the 8-inch rounds, check after 22 minutes. If using the springform pans, it will likely take the full 30 minutes.
8. Remove from the oven, and carefully take a knife and slide it around the edge of the cakes to make sure they don't stick to the sides of the pans.
9. Cool on wire racks for 15 minutes, remove from pans, and continue cooling. The springform pans make this part easy!
10. Drizzle the glaze across the 2 cakes and allow to dry before cutting.

For the Glaze

1. Beat together the confectioner's sugar, almond extract, vanilla extract, and milk.
2. See step 10 above.

Nutritional info is approximate and may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.