

Blueberry Cream Cheese Coffee Cake – Bunny's Warm Oven

Ingredients

1/2 cup butter, room temperature
1 1/2 cup sugar
2 eggs
2 1/4 cups all-purpose flour, divided
1 tsp baking powder
1/2 tsp salt
1 cup milk
2 cups blueberries (fresh or frozen)
6 oz cream cheese, cubed

For the crumb topping:

1/4 cup all-purpose flour
1/4 cup brown sugar
2 Tbsp butter, cold

Instructions

Preheat oven to 375. Line a 13×9 inch baking dish with aluminum foil and spray with non-stick cooking spray. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs. Combine 2 cups flour, baking powder and salt; gradually add flour mixture to butter mixture alternately with milk.

Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to prepared baking dish.

For topping, in a small bowl, combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter.

Bake at 375° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Source: Allrecipes.com