

# Sourdough Blueberry Coffee Cake

Prep: 20 minutes • Cook: 45 minutes

*A tender, buttery coffee cake enriched with sourdough starter, bursting with juicy blueberries and finished with a brown sugar-cinnamon streusel. Soft crumb, bright berries, and a gentle tang make it perfect for breakfast or dessert.*

## Ingredients

- 3/4 cup (171 g) butter (melted and cooled)
- 1 cup (160 g) brown sugar
- 1 tbsp (15 g) cinnamon
- 1 cup (140 g) all-purpose flour
- 1 cup butter (softened)
- 1 cup (201 g) granulated sugar
- 1/2 cup (106 g) brown sugar
- 1 cup sour cream (full-fat)
- 3 large eggs
- 2 tsp (8 g) vanilla extract
- 1/2 cup (113 g) sourdough starter (active or discard)
- 1 1/4 cups (354 g) milk
- 1 tsp (7 g) salt
- 1 tsp (17 g) baking soda
- 1 tsp (17 g) baking powder
- 3 cups (420 g) all-purpose flour
- 2 cups blueberries (fresh)
- 2 tsp all-purpose flour

## Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9×13-inch baking dish.
2. Make the crumb topping: In a medium bowl, combine the melted and cooled butter, brown sugar, cinnamon, and flour; mix until combined and set aside.
3. In the bowl of a stand mixer fitted with the paddle, cream the softened butter, granulated sugar, and brown sugar.
4. Add the sour cream, eggs, vanilla extract, sourdough starter, and milk; blend until smooth.
5. In a separate bowl, whisk together the salt, baking soda, baking powder, and flour.
6. Add the dry ingredients to the wet and mix on low just until combined; do not overmix.

7. Toss the blueberries with 2 teaspoons of flour to coat.
8. Spread half of the batter into the prepared pan; sprinkle with half of the blueberries, then half of the crumb topping.
9. Gently fold the remaining blueberries into the remaining batter; spread over the crumb layer. Sprinkle the remaining crumb topping evenly over the batter.
10. Bake for 40–50 minutes, until the edges are golden, the center is set, and a toothpick inserted in the center comes out clean.
11. Cool on a wire rack before slicing and serving.

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**Tags: Sourdough, Coffee Cake, Blueberry, Dessert, Breakfast, Baking**

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