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## **BLUEBERRY SOUR CREAM COFFEE CAKE**

### **Streusel:**

1/3 c flour  
2/3 c brown sugar  
1 1/4 tsp cinnamon  
2 tblsp butter, softened

### **Coffee Cake:**

1/2 c (1 stick) butter, softened  
1 c sugar  
2 eggs  
1 c sour cream  
1 tsp vanilla  
2 c flour  
1 tsp baking powder  
1 tsp baking soda  
1/4 tsp salt  
1 2/3 c fresh or frozen (thawed) blue berries

Preheat oven to 350 degrees. Spray a 9 inch bundt pan with non-stick cooking spray.

To make streusel; place flour, brown sugar, and cinnamon into a small bowl and cut butter into dry ingredients until crumbly. Set aside.

To make cake, in a large mixing bowl or food processor, cream butter and sugar until light and fluffy. Beat in the eggs. Stir in sour cream and vanilla. In a separate bowl, mix flour, baking powder, baking soda, and salt. Fold dry ingredients into butter mixture. Do not over mix.

Spoon half the cake batter into prepared pan. Sprinkle half of the streusel on top. Spread blueberries evenly on top of streusel. Spoon remaining batter over blueberries; spread evenly with spatula. Top with remaining streusel. Bake 1 hour, or until toothpick or knife inserted comes out clean. Cool 10 minutes; invert cake onto a serving plate.

Serves 12 – 14.