



Blueberry Cream Cheese Coffee Cake

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Blueberry Filling

- 1 cup frozen or fresh blueberries
- 1/3 cup sugar
- 2 TBSP Corn Starch
- 2 tsps. water

Directions

Combine blueberries, sugar, cornstarch and water in a small saucepan. Cook over low heat for 5-7 minutes, stirring constantly until the sauce is thick, and blueberries are popped open and broken down. Set aside to cool.

Cream Cheese Filling

- 8 oz pkg Cream Cheese softened
- 1 egg
- 1/3 cup sugar

Directions

Cream all the above ingredients together and set aside.

Crumble topping

- 3 Tbsp. Cold Butter Cut into little cubes
- ½ cup all-purpose flour (or gf flour mix)
- 3 ½ tbsp. sugar

Directions

Combine all of the topping ingredients in a bowl and rub together with your fingertips until crumbly.
Set Aside

Cake

- 1/2 cup butter, softened (1 stick)
- 1 cup sugar
- 2 eggs
- 2 cups all-purpose flour (you can use GF Bisquick)
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 8 ounces sour cream
- 1 tsp. vanilla

Directions

Preheat Oven to 350 Degrees.

Grease and flour (or use Baking spray with flour) a square pan that is a least 8x8. You could use a 9x9.

Cream together the butter and sugar until light and fluffy.

Add eggs 1 at a time, beating well after each addition. Add vanilla.

Sift together dry ingredients. Add the dry ingredients to the creamed butter in parts alternating with the sour cream in 2 parts. You will want to start and end with the flour. Beat just until combined.

You will spoon 2/3 of the batter into the prepared pan. Spread the cooled blueberry and cream cheese batter. I dropped by spoonfuls.

Spoon the remaining batter onto the blueberries and spread evenly. Top with the streusel topping and bake in the upper third of the oven. Bake for 50-60 minutes, or until a knife inserted in the center comes out clean.