

Blueberry Coffee Cake with Espresso Glaze

Makes: 12 servings

Total Time: 1 hour 10 minutes

Ingredients

2 cups all-purpose flour
1 ½ teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
¾ cup unsalted butter, softened
1 cup sugar
2 large eggs
2 teaspoons vanilla extract
½ cup whole milk
1 tablespoon lemon zest
2 cups blueberries, fresh or frozen

crumb topping-

¾ cup all-purpose flour
¼ cup sugar
2 tablespoons brown sugar
pinch salt
¼ cup butter, melted

espresso glaze-

1 ½ teaspoons instant espresso powder
2-3 tablespoons strong brewed coffee
¾ cup confectioners' sugar, sifted

Directions

Heat oven to 350°F. Spray a 9-inch springform pan with non-stick spray and dust with flour.

To make the crumb topping, combine the flour, sugars and salt. Pour the butter over the top and mix until crumbly. Set aside.

In a small bowl, whisk together flour, baking powder, baking soda and salt. Set aside.

In a large bowl, beat butter and sugar until light and fluffy. Add in eggs, vanilla and milk and whisk until combined. Mix in lemon zest. Slowly add in flour mixture and stir until just combined, being careful not to overmix. Carefully fold in the blueberries.

Spread batter evenly into prepared pan. Sprinkle with crumb topping. Bake at 350°F for 45-50 minutes until a toothpick inserted into the center comes out clean.

Cool for 15 minutes on a wire rack, then run a knife around the edge of the pan and remove the ring.

To make the drizzle, stir together espresso powder and 2 tablespoons coffee until powder has dissolved. Add confectioners' sugar and stir until well combined. If the glaze is too thick, thin with additional tablespoon coffee or a splash of milk.

Drizzle glaze over cooled cake and serve.