

# Blueberry Muffin Cake



A delicious breakfast coffee cake that tastes like your favorite blueberry muffins.

**Prep:** 15 mins

**Cook:** 30 mins

**Total:** 45 mins

**Servings:** 9

**Yield:** 9 servings



## Ingredients

cooking spray

1 cup blueberries

1 ½ cups all-purpose flour,  
divided

½ cup white sugar

¼ cup vegetable oil

½ cup milk

1 egg

1 teaspoon vanilla extract

3 teaspoons baking powder

½ teaspoon salt

## Topping:

½ cup brown sugar

⅓ cup all-purpose flour

2 teaspoons cinnamon

¼ cup butter

## Directions

### Step 1

Preheat the oven to 400 degrees F (200 degrees C). Spray an 8x8-inch baking pan with cooking spray.

### Step 2

Toss blueberries and 1/2 cup of flour in a small bowl until blueberries are coated. Set aside.

### Step 3

Beat together sugar and oil with an electric mixer in a large bowl. Add milk, egg, and vanilla extract. Mix remaining 1 cup flour, baking powder, and salt in a small bowl. Add flour mixture to sugar mixture; mix until just combined. fold in blueberry mixture. Pour batter into the prepared baking pan.

### Step 4

Mix together brown sugar, 1/3 cup flour, and cinnamon in a bowl. Cut in butter until topping mixture is crumbly. Sprinkle on top of the cake batter.

### Step 5

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 30 minutes. Remove from oven and allow to cool before serving.

## Cook's Note:

You can use regular all-purpose flour or gluten-free flour.

## Nutrition Facts

**Per Serving:** 293 calories; protein 4g; carbohydrates 42.4g; fat 12.3g; cholesterol 35.3mg; sodium 344.4mg.