

Whole Wheat Blueberry Coffee Cake



Ingredients

Blueberry Coffee Cake:

- 3/4 cup Sugar
- 6 Tbsp Softened butter
- 2/3 cup Sour cream
- 1 Egg
- 1 tsp Vanilla
- 1 cup Freshly ground whole wheat flour
- 1 tsp Baking powder
- 1/4 tsp Baking soda
- 1/4 tsp Salt
- 1 cup Blueberries

Topping:

- 1/4 cup Flour
- 1/2 cup Brown sugar
- 3/4 tsp Cinnamon
- 4 Tbsp Cold butter

Recipe Instructions

1. Grind hard white wheat in the Nutrimill Grain mill.
2. Cream together sugar and butter using your whips in the Bosch bowl
3. Add sour cream and mix again.
4. Add egg and the vanilla mix until well incorporated.
5. Mix dry ingredients (whole wheat flour, baking powder, baking soda and salt) together in a separate bowl.
6. Add dry ingredients to wet ingredients and mix well.
7. Carefully fold in blueberries with a spatula, so they don't get crushed in the batter. I like to do this by hand!
8. Pour your batter into a square glass baking pan. Set aside.
9. In a separate bowl combine 1/4 cup flour, brown sugar, cinnamon, and cold butter. Leave the mixture with some chunks of butter mixed in.
10. Sprinkle this on top of your batter.
11. Bake at 350° for 40 minutes, once cooled sprinkle with powdered sugar.