



# Blueberry Coffee Cake

Easy and deliciously fresh tasting, this beautiful blueberry-topped cake has a great crumb. Made with [Pamela's Baking & Pancake Mix](#).

## Ingredients

### FOR THE FILLING

- 4 ounces cream cheese, softened
- 2 tablespoons powdered sugar
- 1 teaspoon finely chopped lemon zest

### FOR THE CAKE

- $\frac{2}{3}$  cup butter, room temperature
- 1 cup sugar
- 2 eggs, large
- 1 teaspoon vanilla
- $2\frac{1}{2}$  cups (350 g) [Pamela's Baking & Pancake Mix](#)
- 1 cup whole milk yogurt or sour cream
- 2 cups fresh blueberries

## Directions

Preheat oven to 325° with rack in center. Spray a 9-inch springform pan or angel food cake pan with removable bottom with nonstick cooking spray. Line bottom of pan with parchment paper cut to fit and spray parchment paper with nonstick cooking spray.

TO MAKE THE FILLING: Mix together cream cheese, powdered sugar and lemon zest until evenly combined. Set aside.

TO MAKE THE CAKE: In the bowl of a stand mixer with paddle attachment, mix together butter and sugar on medium speed until creamy, about 4 minutes. Add one egg and mix until incorporated; add second egg with vanilla and mix until just evenly combined, scraping down the sides of the bowl as needed. On low speed, mix in one-third of Baking & Pancake Mix followed by one-third of sour cream; repeat two more times. Mix only until just evenly combined. Do not overmix.

Fill the bottom of the pan with a layer of blueberries. Spoon the batter into the pan over the blueberries. Drop small spoonfuls of filling evenly around the cake, pushing some down under the batter here and there. Layer the remaining blueberries evenly on top.

Bake for 65 to 75 minutes, until cake is golden and pulling away from sides and a toothpick inserted into the center comes out clean.

Cool on a rack. When completely cool, run knife around sides (and center, if using angel food

cake pan). Remove side ring from cake. Run knife under bottom of cake before removing from pan. Cut cake into wedges and serve.

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