

## Blueberry Breakfast Cake

<http://unihomemaker.com/2013/02/07/blueberry-breakfast-cake/>

### *Ingredients:*

- 1/2 cup of unsalted butter, softened
- 2/3 cup of sugar
- 1 egg
- 1 teaspoon of Mexican vanilla extract
- 1 teaspoon of homemade lemon extract
- 2 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1 teaspoon of salt
- 1/2 cup of sour cream
- 2 cups of fresh blueberries
- turbinado sugar to sprinkle on top

### *Preparation:*

Preheat the oven to 350 degrees F. Grease a 9-inch square baking pan.

Using a stand mixer (or mix by hand) cream butter and sugar until light and fluffy. Add egg, vanilla extract, lemon extract and beat until combined.

In a separate bowl add 1 tablespoon of flour to the blueberries. Using your fingers to coat blueberries evenly and set aside. In another bowl, mix the remaining flour together with baking powder and salt until well combined. Slowly pour the flour mixture into the butter mixture alternating with the sour cream. Gently fold in blueberries and spread batter evenly into the prepared pan. Sprinkle turbinado sugar evenly on top. Note that the batter will be very thick.

Bake for 35-40 minutes or until toothpick/tester inserted into the center comes out clean. Let the breakfast cake cool in the pan on the cooling rack for 15 minutes before serving.