

Healthier Blueberry Coffee Cake



INGREDIENTS

- 1 ¼ cups all-purpose flour
- ½ cup whole wheat flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ⅓ cup olive oil
- ¼ cup melted butter, slightly cooled
- ½ cup coconut sugar or brown sugar
- ¼ cup maple syrup
- 2 eggs, room temperature
- ¾ cup plain Greek yogurt
- 1 tsp vanilla extract
- 1 tsp lemon zest
- 1 ½ cups fresh blueberries
- 1 tbsp flour + 1 tsp sugar (for tossing blueberries)

Crumb Topping

- 1 cup all-purpose flour
- ⅓ cup coconut sugar or brown sugar
- ½ tsp cinnamon
- ½ tsp salt
- 5 tbsp cold butter, cubed

Optional Cream Cheese Drizzle

- 2 oz cream cheese, softened + 1 tbsp maple syrup
+ 1-2 tbsp milk

DIRECTIONS

1. Preheat oven to 350°F. Grease or line an 8x8 baking pan with parchment paper.
2. In a bowl combine flour, coconut sugar, cinnamon, and salt. Add cold butter cubes and use your fingers or a fork to work the butter into the mixture until large crumbs form. Pinch some pieces together to create larger crumb clusters. Stir in nuts if using, then place the topping in the refrigerator while making the batter.
3. In a bowl whisk together all-purpose flour, whole wheat flour, baking powder, baking soda, and salt. Set aside.
4. In a large bowl whisk together olive oil, melted butter, coconut sugar, and maple syrup. Add eggs and whisk until smooth. Mix in Greek yogurt, vanilla, and lemon zest.
5. Add the dry ingredients to the wet ingredients and stir until just combined. If the batter feels too thick, add 1 tablespoon milk. Toss blueberries with 1 tablespoon flour and 1 teaspoon sugar, then gently fold them into the batter.
6. Spread the batter evenly in the prepared pan. Press a few extra blueberries into the top if desired. Sprinkle the crumb topping evenly over the batter, gently pressing a few larger clusters into the surface.
7. Bake for 35-40 minutes, until the crumb topping is golden and the center is just set. A toothpick should come out with a few moist crumbs. Let the cake cool for 15 minutes before slicing.
8. Whisk together cream cheese, maple syrup, and milk until smooth. Drizzle lightly over the cake before serving if desired.