

Recipe can be found @ [Zesty South Indian Kitchen](#)

What you need

Recipe adapted from [Cooking light](#) and [Blueberry crumb Cake by Ina Garten](#)

For the cake

Quick oats: ½ cup

All purpose flour: ½ cup+ 1 tablespoon for mixing the berries

White whole wheat flour: 1/ 4 cup

Salt: ¼ teaspoon

Almond extract: ½ teaspoon

Baking powder: ½ teaspoon

Baking soda: ¼ teaspoon

Packed brown sugar: ½ cup

Granulated sugar: ¼ cup

Butter: ¼ cup (softened at room temperature)

Vanilla: ½ teaspoon

Sour cream: ½ cup

Blueberries: ¾ cup (I used frozen, do not thaw them)

Egg: 1no

For Streusel

Rolled oats: ¼ cup

Brown sugar: ¼ cup

All purpose flour: 1 tablespoon

Cinnamon: ½ teaspoon

Butter: 1 tablespoon (Chilled butter cut into small pieces)

How I made

For streusel

In a small bowl add 1/4 cup rolled oats, remaining 1/4 cup brown sugar, nuts, 1 tablespoon of flour, and cinnamon. Cut in 1 tablespoon butter with a pastry blender or 2 knives until well blended and set aside.

For cake

Preheat oven to 350°F. Line a 6 inch cake pan with parchment paper and grease and dust the sides of pan with oil and flour and set aside.

In a medium sized bowl combine quick oats, flours, baking powder, baking soda, and salt; stir with a whisk and set aside.

In a bowl of kitchen-aid stand mixer fitted with whisk attachment, cream the butter and sour cream first then add egg and beat well. To this add granulated sugar, 1/4 cup brown sugar mix well once again at medium speed for 3 minutes or until light and fluffy. Beat in vanilla. Add flour mixture to sugar mixture beginning and ending with flour mixture. (Batter will be slightly lumpy because of oats.) Finally fold in blueberries, spoons half of the batter into prepared pan; spread evenly. To this spread half of streusel filling and then fill rest of the batter. Then sprinkle top of batter evenly with nut mixture.

Bake at 350° for 38 minutes or until a wooden pick inserted in center comes out clean, top is golden, and cake begins to pull away from sides of pan. Cool cake in pan for 10 minutes; remove from pan.

Enjoy as much you wish.

Preparation time: 45 minutes

Yield: 6 inch cake

Verdict: yummm

Will you make it again. Yes I will