

Wild Blueberry Coffee Cake

Topping:

1 cup regular large flake rolled oats
1/2 cup lightly packed brown sugar
1/2 cup chopped pecans, toasted
1/4 cup all-purpose flour
1/4 cup maple syrup
2 teaspoons cinnamon
1/2 cup cold butter, cut into 1/2 inch cubes

Cake:

1/2 cup lightly packed dark brown sugar
1/2 cup lightly packed golden brown sugar
1/2 cup butter, softened
1 egg
1 cup sour cream
2 teaspoons maple syrup
1 1/3 cups all-purpose flour
2/3 cup whole-wheat flour
1 teaspoon baking soda
1/2-teaspoon salt
2-1/2 cups wild blueberries

1. Preheat oven to 350° F. Grease and flour a round 10 inch cake pan. Set aside.
2. In bowl, combine oats, brown sugar, pecans, flour, maple syrup and cinnamon. Using your fingers or a fork, cut in cold butter until crumbly. Set aside.
3. In large bowl, cream together brown sugar and butter. Mix in egg, sour cream and maple syrup. In small bowl, combine flour, baking soda and salt; stir into butter mixture until just combined. Stir in blueberries, being careful not to over mix. Transfer batter to greased and floured cake pan.
4. Now using my patented **clumping and dropping** method, put topping over the batter. Using your hands, take about a tablespoon sized amount of topping and squeeze it into a clump. Gently drop clump on top of the batter. Repeat until all the topping has been clumped and dropped! This method of clumping ensures the crunchiest topping ever.
5. Bake in 350°F (180°C) oven for 40-45 minutes or until inserted toothpick

comes out clean. Let cool. Run knife around outside edge of cake to invert onto cake platter. Turn cake over so that crumb topping is on the top.