Wild Blueberry Streusel Coffee Cake

Streusel Topping:
90 grams (1 cup) regular large flake rolled oats (not instant or quick cook)
106 grams (½ cup) lightly packed brown sugar
57 grams (½ cup) chopped pecans, toasted
35 grams (¼ cup) all-purpose flour
78 grams (¼ cup) maple syrup
2 teaspoons cinnamon
113 grams (½ cup) cold butter, cut into ½ inch cubes

Cake:
106 grams (½ cup) lightly packed dark brown sugar
106 grams (½ cup) lightly packed light brown sugar
113 grams (½ cup) butter, softened
1 large egg
227 grams (1 cup) sour cream
2 teaspoons maple syrup
186 grams (1 ⅓ cups) all-purpose flour
93 grams (⅔ cup) whole-wheat flour
1 teaspoon baking soda
1/2-teaspoon salt
375 grams (2½ cups) wild blueberries (fresh or frozen), no need to thaw frozen berries

1. Preheat oven to 350° F. Grease and flour a round 10-inch cake pan or 10 inch springform 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 the bowl of the stand mixer, fitted with the paddle attachment, cream together both brown sugars and butter for about 4 minutes. Scrape down the sides. Mix in egg, sour cream, and maple syrup.

4. In small bowl, combine flour, baking soda and salt. Slowly add to butter-sugar-egg mixture, with mixer on low speed. Mix until just combined. Remove bowl from mixer stand. By hand, stir in blueberries, being careful not to over mix. Transfer batter to greased and floured cake pan.

5. Using your hands, take about a tablespoon sized amount of the oat 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.

6. 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.