

# Blueberry Coffee Cake by Lynn's Recipes

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Click on the picture above to watch my video demonstration of this recipe.

A great coffee cake for a breakfast or brunch. You can use a different pie filling to make it a peach, apple, strawberry, or your favorite fruit coffee cake, if you wish. Serve warm or at room temperature. Goes great with coffee or tea.

This recipe should serve 15.

## Ingredients:

### Topping:

- $\frac{1}{4}$  cup all purpose flour
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup chopped pecans
- 3 Tablespoons of butter, softened

Combine flour, sugar, and pecans. Cut in the butter until crumbly.

### Cake:

- 1 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 8 ounces sour cream
- 1 teaspoon vanilla

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- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 21 ounce can blueberry pie filling

Cream butter and gradually add the sugar. Beat until light and fluffy. Add eggs, one at a time and beat well after each addition. Stir in sour cream and vanilla. Combine dry ingredients and gradually add to cream mixture, beating well. Spread half of the batter in a 13 x 9 x 2" baking pan that has been sprayed with cooking spray. Spread the pie filling on top and then top the pie filling with the remaining batter. Sprinkle topping mixture over the top. Bake in a 375° preheated oven for 45 minutes.

Note: If the edges start getting very brown during the last 10 minutes or so, cover with aluminum foil to continue baking. Also, mine took 45 minutes, instead of 40 minutes. Adjust your time according to your oven.

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