



Blueberry Lime Crumb Cake

Popular tender crumb cake with moist blueberries and crisp crumbs

Crumb Topping:

3/4 cup all-purpose flour
1/2 cup granulated sugar
1/2 cup packed brown sugar
1/3 cup fine orange corn grits or cornmeal
1/4 cup fine sea salt
7 Tablespoons cold unsalted butter, cut into small chunks
1/2 teaspoon lime juice
1/2 teaspoon pure vanilla extract

Blueberry Lime Cake

3/4 cup granulated sugar
1 teaspoon grated lime peel
1-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3/4 cup whole milk ricotta cheese, drained if necessary

1/4 teaspoon fine sea salt
3 large eggs, room temperature
1/2 cup unsalted butter, melted; cooled
2 cups fresh blueberries

Prepare the Crumb Topping: Place the flour, granulated sugar, brown sugar, orange grits, and salt in mixing bowl; mix on low speed to combine ingredients. Add cold butter pieces, toss them in flour mixture to coat; then beat at medium low speed until ingredients form moist clumps. Squeeze a little mixture with your fingers; they should hold together. Add lime juice and vanilla; mix until incorporated. Squeeze again and make sure they form little balls of crumbs. Cover; place in refrigerator for about an hour or longer or in the freezer for 30 minutes.

Before Baking: Center a rack in the oven; preheat oven to 350 degrees F. Butter or use bakers' spray to grease a 9-inch square baking pan.

Prepare Lime Sugar: Place granulated sugar and lime zest in small bowl; rub the sugar with your hands to release the lime flavor into the sugar. The sugar will have a lime scent and be slightly moist. Place inside a mixing bowl.

Combine Dry Ingredients: In another bowl, whisk the flour, baking powder, and baking soda together. Set aside.

Mix the Batter: Add ricotta and salt to the lime sugar in the mixing bowl; whisk to blend well. Add eggs, one at a time, whisking to combine. Whisk in the melted butter. When the mixture is blended, use a flat beater or flexible spatula; gently fold, and stir in dry ingredients until a heavy smooth batter forms.

Add Blueberries: Scrape batter into prepared pan; spread evenly in pan; scatter the blueberries over the batter.

Fluff Crumbs: Remove crumbs from the refrigerator; fluff them gently; spread over the blueberries to form a bumpy crumb layer.

Bake the Cake: Bake in preheated 350-degree F oven for about 50 minutes or until top is golden brown and tests clean when a toothpick is inserted into the center.

Cool the Cake: Transfer pan to a rack; let rest for 3 minutes; run table knife between the cake and the sides of the pan. Let cake rest for about 10 minutes; then unmold it onto a cooling rack; invert; cool right side up. Cool until warm or room temperature.

To Serve: Cut cake into squares for serving. Yield about 16 to 18 squares

Cook's Note: I used Professor Torbert's Orange Corn Grits and made lime flavored sugar.

Recipe Inspired by Dorie Greenspan in her new book "*Baking with Dorie*" - "*See Crumb Topped Ricotta Coffee Cake*".

About the Recipe: Dorie encourages cooks to "play around" with ingredients and flavors while following her basic recipe. Our cake, flavored with fresh lime, used fine orange corn grits for a crisp lime crumble and is layered with fresh blueberries. Check out her basic recipe in "*Baking with Dorie*" to see what other surprises you might add or change. The cake is tender and moist and topped with crunchy crumbs.