



Blueberry Muffin Cake

Inspired recipe by Molly Gilbert from her book Sheet Pan Sweets

Unsalted butter or nonstick cooking spray

Crumb Topping

1/2 cup (1 stick) unsalted butter, melted

1/3 cup granulated sugar

1/3 cup packed brown sugar

1 1/4 cups all-purpose flour

1 teaspoon ground cinnamon

1/4 teaspoon kosher salt

Muffin Cake

2 1/4 cups all-purpose flour

1 tablespoon baking powder

3/4 teaspoon baking soda

1 teaspoon kosher salt

1/4 teaspoon ground nutmeg

3/4 cup (1 1/2 sticks) unsalted butter, at room temperature

1 1/4 cups granulated sugar

Zest of 1 lemon
4 large eggs
1 1/2 cups sour cream
1 tablespoon pure vanilla extract
2 cups fresh blueberries, plus more for topping (see cook's note)
Garnish: Turbinado sugar or white sanding sugar

Before Starting: Preheat the oven to 350°F with a rack in the center position. Grease a 13x18-inch sheet pan with a 1-inch rim with butter.

Make the Crumb Topping: In a medium bowl, whisk together the melted butter, granulated sugar, and brown sugar until well combined. Add the flour, cinnamon, and salt and stir with a wooden spoon until a thick dough forms.

Make the Cake:

1. In a medium bowl whisk together the flour, baking powder, baking soda, salt, and nutmeg.
2. In the bowl of a stand mixer fitted with the paddle attachment or in a large bowl with a handheld mixer, cream together the butter, granulated sugar, and lemon zest on high speed until light and fluffy, about 3 minutes.
3. Beat in the eggs, one at a time, on medium-high speed until fully incorporated (the mixture may look curdled but will smooth out as you add the rest of the ingredients).
4. Add half the dry ingredients and mix on low speed to incorporate, then mix in the sour cream and vanilla. Add the remaining dry ingredients and beat on low speed until just a few streaks remain.
5. Fold in the blueberries with a rubber spatula.

Bake the Cake: Pour the batter onto the prepared pan and spread it evenly to the corners with a large offset spatula. Break up the crumb topping into uneven clumps with your fingers and scatter over the batter, all the way to the edges of the pan. Tuck a few blueberries into some crumb-topping crevices, if you'd like, and sprinkle the top with a bit of turbinado sugar. Bake for 15 to 20 minutes, until a tester inserted into the center comes out clean. Set the sheet pan on a wire rack and let the cake cool in the pan for at least 15 minutes.

To Serve: Slice the cake into 20 to 24 squares and serve. The cake will keep, tightly covered, in the refrigerator for up to 4 days.

Recipe by: Molly Gilbert, *Sheet Pan Sweets*, Union Square & Co., October 2022, p. 209.

Cook's Note: *Add your own holiday twist* - I decided to give the cake a special autumn touch. I subbed in lime zest in place of lemon; added 1/2 teaspoon ground cinnamon and used 1 cup fresh blueberries and 1 cup dried cranberries, softened. I baked it about 25 minutes at 350 degrees F. It was delicious and the perfect recipe to serve for our November holiday breakfast party.

About the Recipe: This muffin cake has it all – a moist, vanilla flavored base with hints of citrus, bright pops from flavorful berries, and a crisp, crunchy crumb topping. Slice it into squares and serve it on a large platter for brunch or breakfast. The bonus is that it’s perfect for a large holiday party and can be prepared easily in one sheet pan.



Photo Courtesy of Molly Gilbert. – Book - “Sheet Pan Sweets”