

Peanut Butter Coffee Cake with Homemade Blueberry Preserves

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" springform pan, 8 to 10 slices

Total time: 1.5 hour, plus ideally a couple of hours for chilling the preserves.

Active time: 5 minutes to make the preserves, 5 minutes to make the streusel, 20 minutes to make the cake batter.

Baking time: 60 to 65 minutes

Equipment: 9" springform or regular cake pan, stand mixer or electric hand mixer, large strainer or sifter

My Prep:

Ingredients:

Homemade Blueberry Preserves:

- Blueberries, fresh or frozen – 1 ½ cups, 187g
- Natural granulated sugar – ¼ cup, 50g
- Freshly squeezed lemon juice – 1 TBSP, 10g
- Unbleached all - purpose flour – 1 TBSP, 10g

Peanut Butter Streusel:

- Unbleached all-purpose flour – ⅓ cup, 53g
- Dark brown sugar – ¼ cup, 42g

Steps:

To make the blueberry preserves:

In a small saucepan combine the 1 ½ cup of blueberries, the ¼ cup of sugar and the 1 tablespoon of lemon juice and bring to a gentle boil over medium heat. Cook for about 7 minutes. Remove from heat and mix in the 1 tablespoon of flour. Return to heat and cook until achieving a thick consistency, 2 to 3 minutes more. Remove from heat and keep moving for 30 seconds more. Let it cool completely. If possible, chill before filling the cake.

You can make this a few days in advance.

To make the peanut butter streusel:

In a bowl or soup plate combine the ⅓ cup of

- Natural granulated sugar - 1 TBSP, 11g
- Creamy natural Peanut Butter (I used Skippy Natural Peanut Butter, you may use Smart Balance as well) - $\frac{1}{3}$ cup, 92g
- Organic salted butter (preferably European style for its fat content, like Kerrygold or Finlandia) - 1 TBSP, 17g

Peanut Butter Coffee Cake:

- Unbleached all-purpose flour, preferably unbleached – 2 cups, 303 g
- Baking powder – 1 Tsp, 4 g
- Fine sea salt – $\frac{1}{2}$ Tsp, 3 g
- Organic salted butter, barely softened (see notes) – 8 TBSP (1 stick), 113g
- Natural granulated sugar – 1 $\frac{1}{2}$ cup, 319 g
- Organic eggs, barely at room temperature – 2, 98 g total
- Vanilla extract – 1 Tsp, 4g
- Vegetable oil – $\frac{1}{4}$ cup, 2 oz, 65mL
- Sour cream - $\frac{1}{4}$ cup, 71g
- Creamy natural peanut butter - $\frac{1}{2}$ cup, 120g
- Turbinado or a course grain sugar for the inside of the pan and top of the cake and a few whole fresh or frozen blueberries for the top of the cake (both optional) - about 1 $\frac{1}{2}$ TBSP of each

flour, the $\frac{1}{4}$ cup of brown sugar and the tablespoon of natural granulated sugar.

Add the $\frac{1}{3}$ cup of peanut butter and the tablespoon of butter and using two butter knives or forks cut them into the flour-sugar mixture. After roughly mixing use your fingers to make sure all the flour-sugar mixture is well coated with the peanut butter and regular butter. Set in the fridge until ready to use.

To make the peanut butter coffee cake:

Preheat oven at 350°. Grease with plenty of butter a 9” springform baking pan or regular cake pan. If desired, sprinkle a bit of turbinado sugar on the inside wall of the pan. Alternatively, you may spray the pan with plenty of baking spray or line with parchment paper.

In a medium bowl mix the 2 cups of flour, the 1 teaspoon of baking powder and the $\frac{1}{2}$ teaspoon of salt with a hand whisk.

Beat in medium-slow speed (#2 and #3 in the KitchenAid) the 8 tablespoons of barely softened butter in slowest speed for about 30 seconds either in the bowl of a stand mixer with the paddle attachment or in a large bowl using a hand held electric mixer with the beaters attached. You just want to cream it a little bit. Add the $1\frac{1}{2}$ cup of sugar and beat for about a minute, until the butter and sugar form a thick grainy paste. Add the 2 eggs, one at a time. Add the 1 teaspoon of vanilla, the $\frac{1}{4}$ cup of oil, the $\frac{1}{4}$ cup of sour cream and the $\frac{1}{2}$ cup of peanut butter and mix until combined.

Place a large sieve on top of the bowl (if you have one) and sift the flour mixture on top. Beat the batter in the slowest speed until almost completely mixed, then finish mixing any large streaks of flour with a wooden spoon or silicon spatula. Be sure to scrap the sides and bottom of the bowl.

My recipe highlights:

Extra notes:

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Transfer about $\frac{2}{3}$ of the batter to the prepared pan. Smooth batter out, make sure there's no gap between the batter and the inside walls of the pan. Spoon the blueberry preserves at different spots over the batter. Then, spoon the remaining batter on top of the preserves spots, like covering each of them, and gently stretch the batter to even it out with the back of the spoon, being careful not to mix the batter with the preserves as much as possible. The idea is not to have to stretch much the batter to prevent it from mixing with the preserves. Again, smooth it out as much as possible leaving no gap between batter and pan.

Sprinkle the peanut butter streusel on top in an even layer. Sprinkle a bit of turbinado or any course grain sugar and some whole fresh or frozen blueberries if desired.

Transfer pan to oven and bake for 60 to 65 minutes, until a toothpick comes out clean after you inserted it through the center of the cake. The cake will feel very soft at the center.

Retire from oven and let it cool completely in the pan before removing from it. Store in a cool area the first day then wrap it in cling paper, sealable plastic bags or an airtight container and store it in the fridge, it will be good for a week.

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