

## Blueberry Crumb Cake

Take advantage of summer and enjoy a light and seasonal crumb cake. Quick and easy to prepare, perfect for breakfast, snack or dessert.

- 2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/2 cup light brown sugar
- 1 cup butter or vegan butter for pareve
- 1 cup yogurt or vegan yogurt for pareve
- 1 egg
- 1 teaspoon vanilla or half a vanilla bean, scraped

Zest of 1 lemon

- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 2 cups blueberries or raspberries
- Powdered sugar for dusting

Preheat oven to 350 degrees. Grease and flour an 8- inch square cake pan and line it with parchment paper.

1. In the bowl of a mixer with a paddle attachment combine flour, sugar, cinnamon, brown sugar and butter on a low speed until blended and mixture starts to form clumps. Set aside 1 cup of crumb topping for later to top off the cake.

2. Whisk together the yogurt, egg, vanilla, zest, baking powder and baking soda until blended .Add this to remaining flour mixture and mix until it's a smooth batter. Spread it into prepared cake pan. Sprinkle blueberries over the top and then the reserved crumb topping over the fruit.
3. Bake for about 40 minutes until firm to the touch in the middle and toothpick inserted into the cake comes out clean. Cool on a wire rack. Sprinkle with powdered sugar and cut into squares to serve.