KitchenBooQ

Blueberry Cake with Peanut Streusel

Serving: 8-9 | Cooking Time: 2 hours | Level: Easy



INGREDIENTS

For the peanut streusel:
95 grams all-purpose flour
113 grams granulated sugar
125 grams roasted unsalted peanuts
70 grams graham cracker crumbs
3 grams ground cinnamon
1 1/2 grams fine sea salt
1/2 gram cayenne pepper
113 grams unsalted butter, room temperature

The cake:
315 grams all-purpose flour
9 grams baking powder
113 grams unsalted butter, room temperature
300 grams granulated sugar
3 grams fine sea salt
3 large eggs
200 grams sour cream
85 grams vegetable oil
4 grams vanilla extract
350 grams fresh or frozen blueberries
Zest from 2 limes

The glaze:
120 grams sour cream
45 grams buttermilk
35 grams smooth peanut butter
10 grams honey
Grated zest and juice of 1 lime
65 grams confectioners' sugar
3 grams fine sea salt

PREPARATION

For the peanut streusel:
1. Preheat the oven to 350° F. Put the flour, sugar, peanuts, graham cracker crumbs, cinnamon, salt, and cayenne in a food processor. Pulse 2 or 3 times to blend and chop the peanuts.
2. Add the butter and pulse until moist. Transfer to a bowl and refrigerate until needed.

For the cake and the glaze:
1. Butter an 8 or 9 inch springform cake pan and set it on a baking sheet.
2. Sift together the flour and baking powder.
3. In a stand mixer, cream the butter, sugar, and salt on low speed until light and smooth.
4. Whisk the eggs, sour cream, oil, and vanilla.
5. With the mixer running on medium, add the egg mixture to the butter mixture in 2 or 3 additions.
6. Add the flour mixture. Mix until you have a smooth, silky batter.
7. Fold in the blueberries and the lime zest.
8. Sprinkle the streusel evenly over the top of the cake. Bake for 2 hours.
9. Remove the cake from the oven and let it cool on a wire rack for at least 20 minutes before unmolding.
10. To make the glaze, pour all of the ingredients except for the powdered sugar and salt into a medium bowl and whisk until smooth. Then add the powdered sugar and the salt. Drizzle over top of the cooled cake and let set for about 20 minutes.