

## Blueberry Buttermilk Crumb Cake

Here's a tender snack cake you can serve after school, after dinner, or after everyone leaves the house and you're sitting at your computer alone writing about cake.

For batter:

1 cup buttermilk  
1 teaspoon *each* almond, vanilla, and lemon extracts  
1-1/4 cups all-purpose flour  
1/2 cup + 2 tablespoons whole wheat pastry flour  
3/4 teaspoon baking powder  
1/4 teaspoon salt  
1 cup fresh blueberries  
1 stick unsalted butter  
1 cup granulated sugar  
2 eggs

For topping:

3/4 cup all-purpose flour  
1/4 cup granulated sugar  
1/4 cup brown sugar  
1/8 teaspoon salt  
5 tablespoons cold butter, cut in chunks

Preheat the oven to 350 degrees. Coat a 9" square cake pan generously with nonstick spray and line with a square of parchment.

In a glass measuring cup, stir together the buttermilk and three extracts and set aside. Over a medium mixing bowl, sift the two flours, baking powder and salt. Place the blueberries in a separate (smaller) bowl and gently stir in 2 teaspoons of the sifted mixture.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter on medium high speed for 2 to 3 minutes. Add the sugar in a slow, steady stream and beat 2 minutes longer. Scrape down the sides. Add the eggs one at a time, beating well after each addition and scraping the sides of the bowl as necessary. Turn the speed to low, and add half the sifted ingredients and all of the buttermilk mixture, mixing between each addition. Beat in the remaining sifted ingredients. Remove the bowl from the mixer and fold in the flour-speckled blueberries. Scrape the batter into the prepared pan.

To make the topping: Whisk the flour, two sugars, and salt in large bowl. Cut in the butter using a pastry blender until reduced to the size of large peas. Squeeze handfuls of the dough together so it clumps slightly, then drop over cake batter. Some of the topping will still be powdery -- that's okay. Distribute it all over the cake.

Bake in the center of the oven for about 45 minutes, or until golden brown and a skewer comes out clean. Cool completely on a wire rack, then cut in generous squares and serve.