

Blueberry Lavender Coffee Crumble Cake

Coffee Crumble Cake

- 2 ½ cup flour
- 1 ½ Sugar
- 1/2 cup Butter
- 1 tbsp Cinnamon
- ¾ tsp Salt
- 3 eggs
- 1 tbsp Pure Vanilla Extract
- 1tsp Butter extract
- 1 ½ Baking Powder
- ½ tsp Baking Soda
- 2 cups Blue Berry
- 1 tsp lavender (ground)
- 1 tsp lemon Zest
- 1 cup Sour Cream
- 2 tbsp confectioners Sugar

Crumble Topping

- 1 ¼ cup Brown Sugar
- 1 cup flour
- ¾ cup Butter
- 1 tbsp Ground Cinnamon
- 1 tsp Pure Vanilla Extract
- ½ tsp Butter Extract

Glaze

- 1cup + 2tsp Confectioners Sugar
- 1tbsp Pure Vanilla Extract
- 2 tbsp Water
- 2 tbsp of Blueberry juice
- 1 tbsp lemon juice
- 1 tsp lavender

For many, lavender has never occurred to them as a spice, much less a flavoring in any dish. It has been a few years now that even I had the opportunity to incorporate the herb into my spice arsenal. My first experience cooking with the herb, like many others, is in the spice mixed called "Herb de Providence", (which I highly recommend trying if you haven't already!). I've been making my own *Herb de Providence* for years now, but it is available at pretty much any grocery store.

Lavender has a unique but intriguing flavor and can be incorporated in many dishes. Over the years I have grown a great appreciation for the herb and now keep it on hand for drinks, deserts, even proteins, pork, chicken, fish, and that's only to list a few. So I highly advise you try it for yourself, and you might just be surprised that it offers more than great calming aromas.

Directions

Line the bottom of springform pan with parchment paper and spray sides with cooking spray or oil and set aside.

We are going to start with the Crumble, then the cake, and then the glaze.

In a large stand mixer on medium speed with paddle attachment, combines brown sugar, flour, butter, vanilla & butter extract, and cinnamon.

Mix till all ingredients are completely combined and the mixture resembles wet sand. Transfer to smaller bowl and put aside till ready to use.

Preheat oven to 350°F

In a large bowl with stand mixer and with whisk attachment combine flour, sugar, cinnamon, salt, baking powder & soda and lavender, and mix on low speed.

Once all the dry ingredients are mixed well, add butter and extracts, and lemon zest, combine completely.

Next you want to add 1 egg at a time to your cake batter, mixing well between each egg.

Next add sour cream, continue to mix till all ingredients are completely combined.

Pour cake batter into prepared springform cake pan and level.

In a medium size bowl add blueberries and confectioners' sugar, mix well coating the blueberries completely.

Add blueberries on top of cake batter in a single layer. DO NOT throw away the juices at the bottom of the bowl, reserve for Glaze.

Top cake batter and blueberries evenly with crumble topping you made earlier.

Place cake in springform pan in preheated oven on a center rack and bake for 60-80 minutes, or till wooden stick come out clean of cake batter.

While your cake is cooking, you can make the glaze.

In a small bowl or squeeze bottle (I make my glazes that do not have to be cooked in a condiment bottle, like the clear plastic bottles with a pointed nozzle top, I get them at the \$1 tree, 2 for \$.125, and I highly recommend keeping a couple on hand in your own kitchen arsenal.) add confectioners sugar, extracts, water, lemon juice, lavender, and leftover blueberry juices from your blueberry sugar mix.. Mix well and set aside.

Once cake is finished, let cool on counter for 1 hour before trying to remove the springform pan ring.

After cake is cooled and you have removed the springform pan ring, glaze cake with glaze in a back and forth motion. Serve and enjoy! Great with Vanilla Ice-cream too!

