

Blueberry Streusel Skillet Breakfast Cake

Butter or oil for skillet

TOPPING:

1/2 cup packed brown sugar

1/4 cup all-purpose flour

Pinch of kosher salt

3 Tbsp melted unsalted butter (omit salt if using salted butter)

CAKE:

2 cups all-purpose flour

1 1/2 tsp baking powder

1 tsp. salt (omit if using salted butter)

1/2 cup (1 stick) softened unsalted butter

1 1/2 cups granulated sugar

2 large eggs

1 large egg yolk

1 Tbsp. vanilla extract

1/2 cup whole milk or buttermilk

2 Tbsp lemon zest

1 Tbsp lemon juice

2 1/2 cups fresh blueberries (2 Tbsp. flour)

GLAZE:

1 cup powdered sugar

2 Tbsp lemon juice

Preheat oven to 350 degrees. Grease a 9-inch cast-iron skillet with butter or oil.

In a small bowl, whisk brown sugar, all-purpose flour, and a pinch of kosher salt. Add melted unsalted butter; stir until crumbly with some large pieces still intact.

In a medium bowl, whisk all-purpose flour, baking powder and salt.

In a large bowl, beat softened unsalted butter 1 minute or until smooth. Add granulated sugar; beat 2 minutes or until fluffy, stopping to scrape down sides of bowl as needed.

Beat in eggs, egg yolk, and vanilla extract.

In 2 additions, beat in whole milk or buttermilk and flour mixture, alternating between each.

Gently fold in lemon zest, lemon juice, and fresh blueberries (or frozen, tossed with 2 Tbsp flour).

Scrape mixture into prepared skillet. Sprinkle top with brown sugar mixture.

Bake 50 minutes or until a toothpick inserted in center comes out clean and top is deep golden. Transfer skillet to a wire rack; cool 15 minutes.

Meanwhile, in a small bowl combine powdered sugar and lemon juice; stir until smooth. Drizzle over cake. Serve warm or at room temperature. Serves 8-10

Recipe found in Parade Magazine taken from "Eat What You Want" by blogger Gaby Dalkin